THE BEE

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Congressional Library

James E. Clements

The Attorney Who Defended Joseph Thomas, alias oJhn Wright.

Perhaps no criminal case in recent years has been so enveloped in race passion and prejudice and vehement unpopularity as that ofJosephThomas, alias John Wright, accused of criminal assault upon Mabel Risley, a white woman, of Washington, D. C., and tried for his life in the Circuit Court of Alexandria County, Virginia, last fall.

No lawyer of our time has been confronted with more determined and persistent opposition than that which Mr. James E. Clements, the attorney for the prisoer, was called upon to face when he undertook this colored boy"s defense.

No glittering retainer was held out to him, no money to summon witnesses nrp print a brief, no funds whatever were furnished him to defray the inevitable expenses of a tedious and protracted trial. Mr. Clements, indeed, found himself handicapped at the start in the defense of his client, charged with the most revolting of all crimes, and one upon which the cherished boast of the Southland fastens a retribution as swift and awful as ignominious death can possibly signify.

But, be it to his everlasting credit, Mr. Clements never flinched nor batted an eye; he never yielded an inch to the insidious and subtle opposition that rose to meet him ot every turn, and sought to block his progress and crush him by every trick known to the law, and by every wile that could be devised in the name of the law. He stood alone in the defense of this unfortunate creature till two o'clock in the morning of the second day of the trial, battling with the Prosecuting Attorney and the hostile Court and the prejudiced and perjured witnesses, and sought to stem the awful tide of local and sectional feeling, intensely inflamed and threatening, by pleading for a trial not upon the abhorrent character of the crime, nor upon the embittered prejudice against a Negro charged with criminal assault upon a white woman, nor upon the mere accusation, however heinous and revolting it might be; but he stood there before the jury demanding in the name of the Great Giver of Life and Light, and for the sake of the good name and fame of Old Virginia, a fair trial, a just trial, a trial upon the evidence, a trial without prejudice or passion, as guaranteed by the Constitution no reason in itself to establish his guilt. of Virginia and the Constitution of the Union.

It was a masterly defense; not an instant did he swerve from the responsibility he had undertaken; not even at that late and solemn hour past midnight, when the court and jury and spectators were worn out with the long and severe strain, when the verdict of death was pronounced by the jury, did he waiver in his duty. Mr. Clements continued pleading with the hostile trial judge for a few days' time to present his motion for a new trial, and when it was denied (wrongfully so, as all lawyers agree), he besought the Court for a few hours in order to get other and material evidence obtainable at the the trial, and to present his grounds for his motion, but the presiding judge, in most unjudicious haste and temper, declined to allow another moment of time, and declaring "I will settle it now," proceeded to sentence the prisoner to death.

Most lawyers, under the distressing circumstances, getting no fee and with every thing and every body, apparently, against the prisoner, would have abandoned the fight. An appeal to the Supreme Court was of necessity costly, and the prisoner had no money, and his friends had none, and the future seemed hopeless and filled with gloom. But Mr. Clements did not hesitate; he noted an appeal; he went down into his own pocket, and paid the heavy cost of printing the voluminous record; he prepared and had printed an elaborate and exhaustive brief of argument, and went in person before the Supreme Court of Appeals of Virginia at Richmond, and filed the papers, and obtained a writ of error and supersedeas, and stopped the execution of Wright, for which the preparations were already made: the scaffold was erected at a cost of $500, the trap was tested, the black cap purcahsed, and the solemn procession almost ready to start.

When the case was reached on the docket of the Supreme Court, Mr.Clements went again to Richmond, and argued the case for two days with the Attorney General of Virginia opposing him, and backed by all the legal machinery of the State; and a new trial was refused by a bare majoity of one—the Court standing three to two, the judges all declaring that Wright had been convicted upon illegal and incompetent testimony, that should not have been permitted by the trial judge to go to the jury.

The two dissenting opinions of Judges Cardwell and Whittle were so strong and able in Wright's behalf that Mr. Clements proceeded to prepare another brief of great force, asking for a rehearing, in which he argued with fine ability for an opportunity to be heard again by the Supreme Court; but by the same divided court this motion was refused. The two judges who dissented declared that the evidence was not sufficient to convict Wright, and put it on record as their opinion that the crime itself had not been established or proved.

Mr. Clements, however, did not cease his untiring and costly labor; he went to work and got up many affidavits, at his own expense, from many persons who since the trial had been found, and who knew of matters material to the defense of Wright; and, armed with these and the entire record and the two dissenting opinions of the two judges, he laid the case before the Governor of Virginia, and finally obtained a commutation of sentence to life imprisonment.

Mr. Clements afterwards succeeded in having dismissed from the docket the three other cases that were lodged against the prisoner,—two capital offenses and one other felony,—all of them growing out of the alleged criminal assault and out of the perjured testimony accumulated by the prosecution, which undoubtedly inspired the other indictments against the prisoner.

After the commutation of Wright's sentence, many citizens of Alexandria County and Virginia have openly declared that they felt greatly relieved at the satisfactory outcome of the case so far, and further stated that, had Wright been hanged, the blot and stain upon the county and State was so deep and blighting in its baneful consequences that they would have sought other places of habitation and not remain in a county where human life was of so little value.

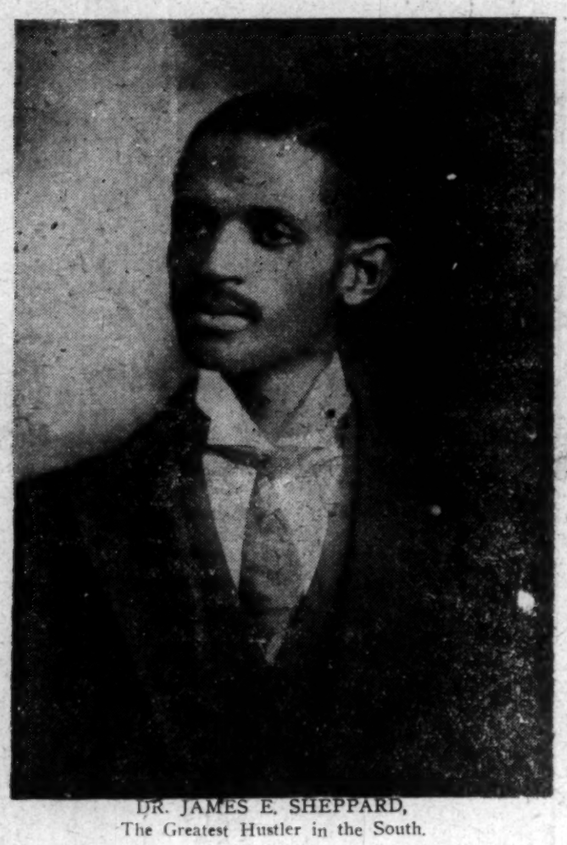
The persistency and pertinacity with which Mr. Clements pursued his fight for Wright's life had its effect upon the Democratic press of Virginia. The newspapers generally tok up the question, and many of them published full accounts of the case, strongly commenting upon the insufficiency of the evidence to to justify conviction, and asserting the general belief in Wright's innocence.

ficed upon the altar of human prejudice and perjured and illegal testimony; and he spent his own money —a large amount — and gave his time and valuable labor to save a human soul from destruction and ignominious death. He did more; he performed a service to the colored race for which they should be forever grateful, a service that should not be forgotten, by saving Wright's life he brought prominently before the people of both races in this country the fact that even if a black man he is still a human being, and because he may be charged with a horrible crime is

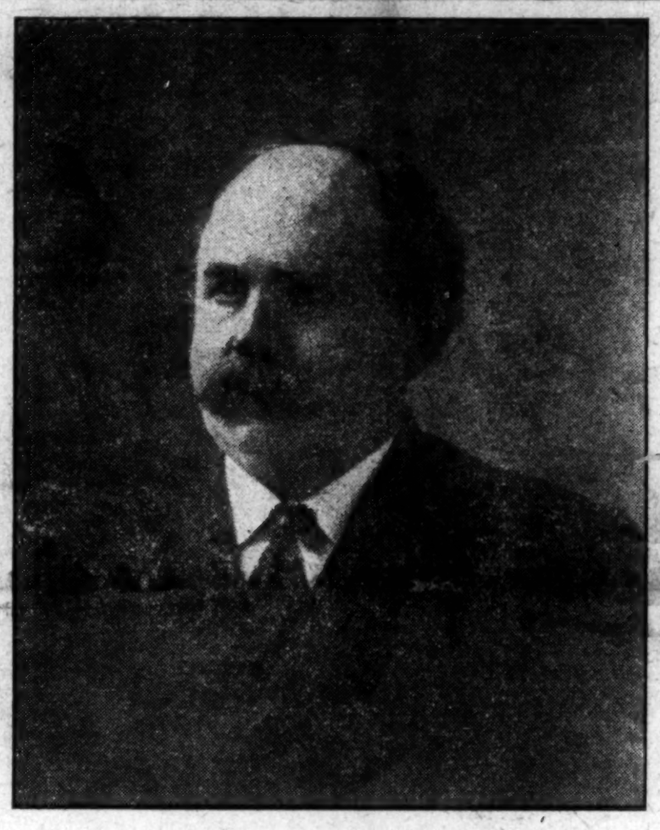
And further, Mr. Clemtns emphasized the fact that the colored race is not all bad, nor at heart vicious rapists, as the prosecuting attorney charged in his speech to the jury. Mr. Clements vindicated the race from this slander, and declared that in the main they were peaceful and law-abiding citizens, and referred to the days of the Civil War, when the father and brother were absent on the field of battle, the old colored man was in many instances the trusted guardian and sole protector of the women of the Southern homes.

The victory won by Mr. Clements stands out prominently in a class by itself, and he is entitled to a niche in the Hall of Fame.

It should always be remembered as a striking example of what courage, work, determination and faith in a man's ability, and confidence in the righteousness and justice of his cause will accomplish in this world.



DR. JAMES E. SHEPPARD,
The Greatest Hustler in the South.



JAMES E. CLEMENTS, ESQ.,
The Man Who Defended and Saved the Life of an Innocent Negro Charged With Rape.

What I Saw And Heard

I am not surprised at the turn of the meeting of the Blaine Invincible Club took last week. Mr. Sidney iBeber, chairman of the Election Committee, must have had an understanding with Perry Carson, the janitor of the District Building, before his name was printed on the circular announcing a mass meeting. My dear friend, Mr. R. R. Horner, certainly would not have allowed his nome to have been mentioned with that of Mr. iBeber had there not been an understanding.

Then, again, Mr. Horner would not have gone to a certain representative Republican and invited him to his meeting, a seat upon the stage, and an urgent request that this gentleman support Mr. Bieber.

The chairman of the Election Committee, Mr. Bieber, was a candidate, but on his arrival at the meeting called undre the auspices of Carson's Club,known as the Blaine Invincibles, he lost courage. He found that the so-called mass meeting of one hundred and twenty-four persons were hopelessly divided and an attempt at an endorsement would have been a failure.

There are about fifty-six members in all belonging to the Blaine Invincibles, and two-thirds of them are opposed to the ticket named by their ex-president, but in fact president, P. H. Carson, who has Jack Bell as a figurehead and under his thumb. Bell must do as Carson directs him. It was through Carson that Bell was appointed under the District government.

The most amusing thing wass when Proesident Bell discovered that his mass meeting was against his candidate. He ruled the opposition out of order and declared that only the members of the club would be permitted to vote. Even then there was a division among the members and the meeting broke up in disorder.

The speakers took the opportunity to denounce Editor Chase, that the presiding officer, Bell, did, who had better remain at his work under the District government.

Fred Dyson, a, member of the police, and Eugene Welburn ,a laborer in the Government Printing Office ,were very much disappointed. Perhaps Mr. Dyson is not aware that there is a police regulation forbidding members of the force to mix up in politics.

I am aware that he has frequently passed uncomplimentary remarks about the Edtior of The Bee. If the Editor should strike back he would be declared cruel. When he does strike it will be an effective blow.

The basement of the District Building seems to be a rendezvous for a few local politicians and political discussions. I am confident that the Commissioners do not allow such.

I print below the circular that was handed me a few days ago:

A Masss Meeting under the auspices of the Blaine Invincible Republican Club will be held at the True Reformers' Hall, Twelfth and U streets northwest, Thursday, February 13, 1908, at 7.30 p.m., at which time Mr. R. R. Horner, attorney at law, and Mr. Sidney Bieber will make their acceptance speeches. All persons are invited to attend. The gallery will be reserved for ladies.

Col. P. H. Carson, General Manager.
J. W. Bell, President.
J. O. Minor, First Vice President.
E. Pierce, Second Vice President.
John L. Thomas, Financial Secretary.
Frank Wells, Recording Secretary.
W. Lays, Assistant Secretary.
H. E Thomas, Corresponding Secy.
W. E. Jones, Treasurer.
T. J. Marshall, Chaplain.
J. R. Wells, Sergeant-at-Arms.
I. Payne, Assistant Sergeant-at-Arms.
T. H. Marshall, Marshal.
Dr. W. K. Scott and Dr. R. L.Gaines, Examining Physicians
Leroy Harvey, Attorney.
R. C. Scott, Assistant Attornney.
J. R. Boyd, Chairman Executive Board.
J. T. Avres, Secretary to Executive oBard.

I was rather surprised to see my two lady friends, one a teacher and the other an ex-teacher, taking part in politics—Miss Mattie E. Bowen and Mrs. Julia Layton. These are two of the best-known ladies, and two of the most deserving ladies in the city, but they should not allow their gratitude to their friend Horner to force them in meeting against their best friends. Miss Bowen should keep out of polities, and attend to her school duties. Mrs. Layton is a relative of Candidate Horner. Notwithstanding, we should be careful.

I am glad that a stringent vagrant law will be passed by Congress. This law covers all kinds of vagrants, and especially political "vags." The town is full of them now.

Rounder.

DR. JAMES E. SHEPPARD.

New York City, February 14.

There is no man in the South any more popular and useful to the colored race than Dr. James E. Sheppard, of Durham, N. C. This distinguished and well known young man has adopted a new problem for the colored Americans in this country. He is teaching them a new religion, so to speak, which seems to be a great benefit.

Dr. Sheppard addressed the white ministers' union in New York city last week. The meeting was held in one of the largest white churches in the city or State of New York. His subject was "Religious Education for the Negro." He handled his subject in a masterly manner and his eloquence electrified his audience, which consisted of the leading white ministers in the city and State of New York. At the conclusion of his address he left for Boston, Mass., where he held a conference with thec hairman of the International Sunday School Executive Committee.

MADAME DAVIS.

One of the most gifted women in this city is Madame Davis, of 1228 Twenty-fifth street northwest. She is a woman who can tell the past, present and future without trouble. Many of those who have called and consulted her claim that she has a remarkable gift. The young as well as the old should consult her for advice.

Dr. Woodward, Health Officer of the District of Columbia, wants all cats taxed.

DR. CORROTHERS.

Rev. S. L. Cororthers will in all probability be a candidate for delegate to the National Republican Convention.

UNITED REPUBLICAN CLUBS.

Next Monday evening the United Republican Clubs of the District of Columbia will hold a public meeting at True Reformers' Hall. Every Republican Club that is organized under the auspices of the United Republican Club is requested to be present next Monday night at seven o'clocck.

Among the speakers are Attorneys Thomas L. Jones, Judge E. M. Hewlett, W. Calvin Chase, J. B. McLaughlin, and others.

In the near future there will be an independent labor party in this country.

PARAGRAPHIC NEWS

By Miss Beatris L. Chase.

Mrs. Julia Layton, of Philadelphia, president of the Women's National Baptist Convention of America, made an address at the Cosmopolitan Temple Baptist Church Rev. S. P. W. Drew, pastor, last Sunday.

Rev. Charles G. Key, one of the best known ministers in the Washington Conference, who died las: Wednesday week in Baltimore, was stricken a few days before his death with paralysis. He was 78 years old, and many years ago he was a student in Howard University.

The Senate passed a bill for the purchase of the bust of President Zachary Taylor for $2,000 from Mrs.Lola Wood, Wood, widow of the grandson of President Taylor.

Ambassador Reid, who spent his annual leave in this country, has sailed for London.

The principal speaker at a mass meeting to be held in Sharp Street Methodist Episcopal Church, Baltimore Md., February 27, in the interest of the Providence Hospital of the Monumental City will be Dr. A. M. Curtis, of this city.

The Portland Advocate very correctly states the truth in saying that "the colored man's overpowering traits are envy and jealousy."

It is reported that Joe Gans intends to elevate the sporting world by reforming. He has sworn off from excessive smoking and drinking.

As usual, the critics and opposers to anybody's progress but their own have begun because Editor P. W. Chavers has started to make a tour and resarch. "A distinctively race effort," and hopes to write a "History of the Negro." We wish him success.

"A Negro Woman Gets a Job" is the scandalous headline over an article telling of the success of Miss Lilian B. Wright, who by her ability, not her color, proved her fitness as mimeographist and copyist under the general Government.

Rev. Alonzo Johnson is today ordained to the priesthood at St. John's Protestant Episcopal Church,Hartford, Connecticut, by Rt. Rev. Chauncey B.Brewster. Rev. W. V. Tunnell, of Howard University, is in attendance.

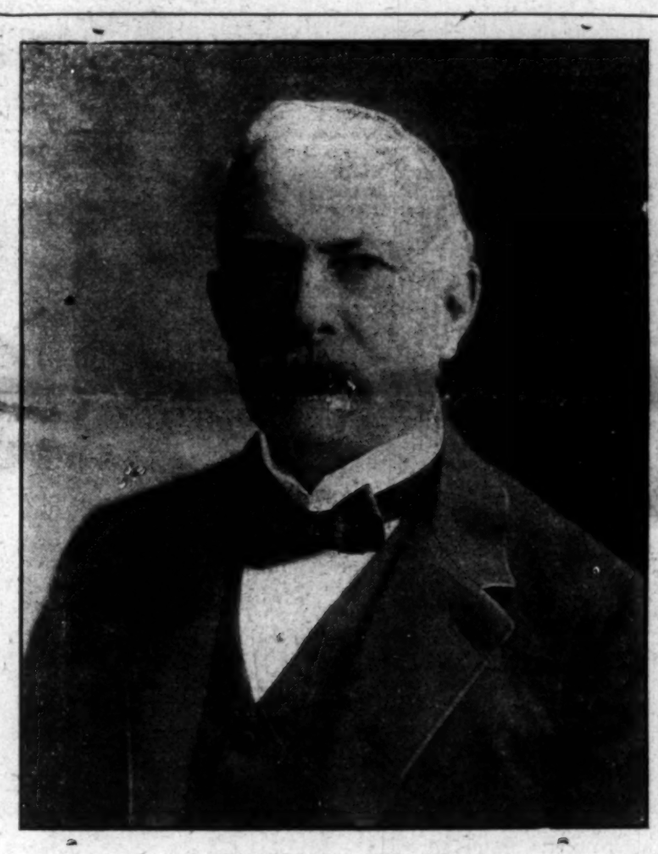
The Temple of Labor to be erected in this city is to be a million-dollarr building, and the design has been submitted.

Dr. William M. Starr, who died last Saturday, was said to be the oldest resident of Washington. He was born in 1807.

From the description given by Mr. Crosby S. Noyes, editor of the Evening Star, the car in which he and his family had to travel over the Santa Fe Railroad from Chicago to Southern California in the month just past, must have been a "Jim Crow" car, and the employees of the road must have been mistaken in their passengers.

The wedding present of the young lady who is librarian of the Carnegie Library at Atlanta is the income of

Continued on Page 4.



SENATOR J. B. FORAKER.

AROUND THE HOUSE

LITTLE THINGS OF MORE OR LESS IMPORTANCE.

Cheap Method of Renovating Old Chairs—Good Home-Made Clothes Closet—Convenient Shelf for the Pantry.

Cheap Upholstering.—To renew the seat of the old chair which has worn out and you do not consider it is worth having recaned: First, remove all small pieces of cane left in holes; then use the stout brown cord which the economical housekeeper saves or picture wire, and tie the cord or wire in one of the holes at the side of the chair and cross to the opposite side and then through into the next hole and back to the other side until it is finished; then begin from the front and weave in and out to the back. When it is done, if you do not think it is strong enough, tack two strips of webbing from front to back and side to side. If you have not curled hair use excelsior to make a padding after first covering the strips with a piece of cloth to keep the padding from falling through. Cover with whatever you wish, leather, tapestry or velour, and tack down with brass-headed tacks.

Home-Made Clothes Closet.—Take a pine strip of the desired length, another strip the desired width of the closet, each strip one inch thick and three inches wide. Nail these strips to the joists in the ceiling with tenpenny nails in the corner of the room where the closet is wanted. Shelves can be put on the side wall or end wall, or both places, and clothes' hooks and hangers can be fastened to shelves and wall. Drape a curtain of any desirable material to the outside of the pine strips to inclose the closet.

Shelf in the Pantry.—If placed just below the lowest shelf a narrow shelf in the kitchen cupboard will be found a great convenience. It should be made from a board as long as the cupboard, but only four inches in width; rest it on cleats or four flat screw eyes, using two at each side of the cupboard. This shelf may be used for holding small jars, bottles and spice boxes.

Home Builder's Suggestions.—When building a house, if the hot water boiler is placed in the bathroom it will give its warmth where most needed instead of in the already overheated kitchen.

Have a trap opening in the roof, operated by an iron rod that extends down into one of the rooms. This admits of a thorough ventilation of the attic, releasing the accumulation of hot air next the roof.

Each room below the attic may have an iron shutter ventilator that opens and closes by means of two hanging brass chains.

Prevent Dust from Furnace.—If users of hot air furnaces will tack a piece of coarse burlap over the cold air duct on the outside of the house they will be astonished at the amount of dust, smoke and soot it will keep out, to the advantage of walls and curtains. Brush the burlap frequently; it will need it.

Proper Place to Burn Garbage.—Put garbage in the middle hole in front of your coal range, not in the fire and not by the stove pipe. After it is burned shovel it out and empty with the ashes or use as a fertilizer in the garden.

Bow Knots.

Two eggs, one-third cup sugar, one tablespoonful melted butter, one tablespoon milk, one-fourth level teaspoon cinnamon, one-eighth level teaspoon mace, one-fourth level teaspoon salt, one level teaspoon baking powder, flour. Beat the eggs until light and add the sugar, butter and milk. Sift together one cup flour, the cinnamon, mace, salt, and baking powder. Add to the mixture with enough more flour to make a stiff dough. Roll out thin; cut into strips and form into bow-knots. Brush over with beaten egg and fry in deep, hot fat. Drain on brown paper and dust with sugar and powdered nuts.

Utilizing Old Stockings.

When stockings become undarnable make them save dishcloths.

No, do not be horrified, not to wipe the dinner plates, but to use as holders for hot pans in lieu of tea towels.

Cut off the feet of the stocking and stitch across on the machine. Turn inside out, fold and turn back the leg so that the hem reaches the cut end. Stitch across on the machine and turn inside out so the seam comes on the inside.

Now fold back the second time, over cast the edges together and fasten a loop to the center for a hanger and you have a convenient holder that if kept on a nail by the range is ever handy.

Hot Ham Sandwiches.

Cut thin slices of white bread and spread half of them with soft butter and the remaining half with finely chopped ham. Press the slices together and remove the crust. Beat one egg slightly, add one-half cup milk and strain over the sandwiches. When moistened place them in a hot frying pan containing two level tablespoons of butter. Brown nicely on both sides and serve at once.

Turnip Soup.

Pour the water in which turnips have been boiled into soup kettle. In preparing a quantity sufficient for six plates add half a cupful of beef stock, salt and pepper, a few slices of turnip diced, a quarter of a cupful of finely chopped celery, a few slices of onion, and half a cupful of boiled rice. Serve very hot.

NEW STYLE OF OMELET.

Add This to Your List of Breakfast Dainties.

Sift together a scant gill of flour and one and a half tablespoons powdered sugar; also a pinch of salt. Stir smooth with one-half pint cold milk. Strain and add one-half lemon rind, and cook to a thick paste which will free itself from the sides of the pan. Cool it a little and add five whole yolks one by one. Then stir in very gently the stiffly beaten whites of six eggs. Put into the omelet pan two tablespoons butter, melt it, and pour in the omelet, and turn out the gas flame. Let it stand three minutes, then put in the oven from eight to ten minutes till the top begins to dry. Butter a large piece of paper, put it on a tin cover, and invert the omelet pan on it, turning out the omelet. In the pan heat another tablespoon butter, slide the paper into the pan, omelet up, and put in the oven five or six minutes more. Heat a large jar of apricot jam or orange marmalade. Remove the omelet from the pan, fold it, and, lifting it up very gently, fill it with the warm jam or marmalade. Sprinkle the top with powdered sugar and glaze on the grill.

TO KEEP ROOMS "PICKED UP."

Use of Scrap Baskets Will Save Much Time and Labor.

Have a scrap basket in each room. By so doing you will find that even the children will drop scraps of paper and waste matter into them. You will be saved the countless steps to the kitchen stove, or wherever is the final receptacle of your rubbish that you are accustomed to make. You will be relieved of the tiresome task of bobbing up and down picking up the little pieces of thread, scraps of paper, bits of lint and dirt that are unconsciously dropped upon the floor or table for the want of a place to put them. Then when you tidy up in the morning you can start right in with your sweeping and dusting without first going through that awful "picking up" ordeal. Take one scrap basket and empty all others into it and dispose of it all at once. Very simple scrap baskets may be made by cutting out pieces of cardboard and covering with pretty wall paper or cheap denim and tying together with ribbons.

FOR HOP YEAST CAKES.

Easy Way to Have Useful Material Always on Hand.

Boil two handfuls hops in two quarts water until reduced to three pints. Strain the liquor and return to the pot. Thicken with one cupful of wheat flour mixed smooth with a little cold water. Let boil three or four minutes, then add six medium-sized potatoes, freshly boiled and mashed. Let the whole stand until lukewarm, then strain, add a cupful good yeast and set where it will keep luke-warm. When frothy, add a tablespoonful salt, stir in a little wheat flour and enough Indian meal to enable you to roll dough about an inch thick.

Cut into small round cakes, spread on shallow platters and dry in a shady airy place. Turn twice a day while drying. When perfectly dry and hard, put in a paper or cloth bag, tie tightly, and hang in a cool, dry place. When you wish to use them for bread, soak in lukewarm water until soft. One will be sufficient to make three or four loaves of bread.

Tea Punch.

Put four tablespoonfuls Ceylon, English breakfast or green tea into a bowl, turn over it a quart of boiling water, cover and let it infuse on the back of the stove for ten minutes. Strain, add two pounds of sugar, let dissolve and boil for three minutes; then set aside for several hours. Two hours before serving the punch add the juice of half a dozen lemons and three oranges, a can of shredded pineapple and another of preserved strawberries or cherries pitted. Add a pint of grape juice, two large bananas sliced; half a dozen oranges, sliced, and a teaspoonful each bitter almond, vanilla and rose water. Just before serving add three quarts mineral water and pour over a block of ice in the punch bowl.

Baked Veal Steak.

Order a slice of veal steak cut three-fourths of an inch thick. Butter a dripping pan and sprinkle it with salt and pepper and a bit of finely chopped onion. Lay the steak on this. Sprinkle the top with salt, pepper, chopped onion, and a few bits of butter. Bake for 30 minutes in a moderate oven. Remove to a hot platter. Add to the pan two level tablespoonfuls of butter. When melted add two tablespoons of flour and stir in gradually one cup and a quarter of boiling water. Season with salt and pepper, cook three minutes, then strain it over the veal. Garnish with parsley.

Yellow Fashionable.

An unusual number of yellow dresses are shown among the exclusive winter designs, a fact which is accounted for by the French love of things artistic. They say that yellow is the color of artists, and certainly it could not be used more effectively on canvas or palette than it is employed by the best dressmakers of Paris.

Vanilla Wafers.

One-third cup butter, one cup sugar, one egg, 1¼ cups milk, two cups flour, two teaspoons baking powder, one-half teaspoon of salt, two teaspoons vanilla. Cream the butter, add sugar and egg, well beaten, and milk and vanilla. Add dry ingredients to liquid. Roll thin, cut and bake in hot oven.

USING "LEFT-OVERS"

ECONOMICAL WAYS OF PREPARING SCRAPS.

Dainty Dishes That May Be Fashioned from Small Portions of Food Not Consumed at the Daily Meals.

At this time it will be an economy for every housekeeper to know how to use the small portions of food that may be left from breakfast, luncheon or dinner. The amount of food needed cannot always be estimated exactly. No matter how carefully we may plan each meal, appetites will vary and tastes differ. Unless we use up and make over from day to day the refrigerator will be full of odds and ends. Many a dainty luncheon dish can be prepared from "left-overs." Never place cold bits on the table in an unattractive manner. The easiest way of disposing of remnants is to turn everything into the garbage can after each meal, but this is an extravagance. The housekeeper should visit the refrigerator every day before going to market, to see how far the cooked food left over will go towards the next meal. It is often more economical to use the "left-over" without any additional material, and this can be done by taking a little pains to serve it in an attractive manner. Even if there is only enough for one or two persons, there will be some one who will relish the remnant. Of course this does not apply to a meal at which guests have been specially invited. A luncheon served for only two, however, should be just as dainty as the most formal function. A napkin spread on the bare table is sufficient when time is of great value. No matter how large our income may be it is wrong to throw away or waste food that can be made to serve some good purpose.

As many "left-overs" require the addition of a sauce or gravy to make them appetizing, we give the following recipe for cream sauce: Melt one tablespoonful of butter in a saucepan. When melted stir in quickly a heaping tablespoonful of flour. Add gradually one cupful of hot milk or cream, or white stock. Stir constantly as it thickens. For vegetables, add salt and pepper; and for fish or meat, season to taste with a little onion, chopped parsley, cayenne, curry, celery, lemon juice, capers or mushrooms. To make the sauce richer, stir in as it is taken from the fire a beaten yolk of egg or two hard-boiled eggs chopped fine. Use cornstarch or double the amount of flour when you wish a very thick sauce.

New appetizers or relishes are now being served with afternoon teas and dinners. The foundation is a piece of stale bread about an inch thick and two inches long which has been browned in butter. The bottom of a hot pan should be merely covered with butter and the bits of bread fried on one side and then turned until both sides are a delicate brown. Then they are laid on clean paper to absorb the grease. These are spread with different mixtures. One is chopped stuffed olives and mayonnaise, while another is chopped hard-boiled eggs, beets and mayonnaise. Colored mayonnaise, which is perfectly harmless, is used in the appetizers. Red mayonnaise may be made by stirring in pounded lobster coral, varying the quantity according to the color desired. For green drop a bunch of parsley into boiling water. In a minute it will become vivid green. Remove from the water and press into a pulp, using as much or little as one desires.

Curry.

Boil the cupful of rice, but instead of salted water cook it in weak stock of veal, chicken or mutton. The stock will be better for soup after it has served the purpose of seasoning the rice.

When the rice is tender, drain off the liquid, and pour over the rice a cupful of tomato sauce into which you have stirred a tablespoonful of butter and a teaspoonful of curry powder. Put into a saucepan and simmer while you prepare the meat.

Make a savory mince of poultry, veal or lamb; thicken with browned flour, bring to a boil, heap in the center of a heated platter and wall it in with the curried rice.

Sweet Buns.

Two quarts flour, one teacup sugar, two eggs, half teacup butter, one pint homemade yeast. Mix to a stiff batter with sweet milk, lukewarm. Knead into a smooth dough and raise over night. In the morning knead and roll out on the rolling board and cut with a biscuit cutter. Place in greased bread pans and brush the tops with milk after they are light enough to bake. Bake carefully in a moderate oven.

Beef Broth.

This requires two pounds of lean beef, one quart of water, pepper and salt. Cut the beef into small pieces; free from fat and skin; put it into a saucepan with cold water; simmer very gently for two to three hours; season and strain. If liked half an ounce of barley or rice may be cooked with it. A chopped onion would also make it more savory.

Oatmeal Muffins.

Soak overnight one cup oatmeal in three-fourths cup sour milk. In the morning add to above one well-beaten egg, one-half teaspoon salt, one tablespoon sugar, one-half cup flour and one-half teaspoon soda dissolved in hot water. Put in gem pans and bake in quick oven about one-half hour. This recipe makes six muffins.

THE COMING ELECTION.

How the District Will Be Divided.

The District of Columbia will be divided into twenty-two districts, as follows:

First District—All that part of the county of Washington, outside the limits of the cities of Washington and Georgetown, lying east of Lincoln avenue and Bunker Hill road.

Second District—All that part of the county of Washington, outside the cities of Washington and Georgetown, lying west of Lincoln avenue and Bunker Hill road.

Third District—All that part of the city of Georgetown lying west of High street.

Fourth District—All the part of the city of Georgetown lying east of High street.

Fifth District—All that part of the city of Washington lying west of twenty-first street west.

Sixth District—All that part of the city of Washington lying south of K street north, between Fifteenth street west and Twenty-first street west.

Seventh District—All that part of the city of Washington lying between K street north and N street north, and Fifteenth street west and Twenty-first street west, and north of N, between Fourteenth street west and Twenty-first street west.

Eighth District—All that part of the city of Washington lying north of N street north, between Seventh street west and Fourteenth street west.

Ninth District—All that part of the city of Washington lying between G street north and N street north, and between Eleventh street west and Fifteenth street west.

Tenth District—All that part of the city of Washington lying between G street north and the canal, and between Eleventh and Fifteenth streets west.

Eleventh District—All that part of the city of Washington south of canal and east of Eighth street west.

Twelfth District—All that part of the city of Washington lying between Seventh street west and Eleventh street west and between G street north and the canal.

Thirteenth District—All that part of the city of Washington lying between Seventh street west and Eleventh street west, and between G street north and N street north.

Fourteenth District—All that part of K street north, between North Capitol street and Seventh street west.

Fifteenth District—All that part of the city of Washington lying between D street north and K street north, and between North Capitol street and Seventh street west.

Sixteenth District — All that part of the city of Washington lying between North and South Capitol streets and Seventh street west, and between D street north and the canal.

Seventeenth District—All that part of the city of Washington lying between G street south and the canal, and between South Capitol and Eighth streets west.

Eighteenth District—All that part of the city of Washington lying south of G street and Eighth street west.

Nineteenth District—All that part of the city of Washington lying north of E street north, between North Capitol street and Fifteenth street east.

Twentieth District—All that part of the city of Washington south of E street north, between North and South Capitol streets and Fourth street east.

Twenty-first District—All that part of the city of Washington lying east of Fourth street east, and between E street north and E street south.

Twenty-second District—All that part of the city of Washington lying south of E street south and east of Fourth street east.

Pantry Lore.

Cover the shelves with white oilcloth; they are so much more easily kept clean.

Keep dry supplies in glass preserve jars, labeled.

Have sewing implements at hand for dressing fowls—strong cotton, celluloid thimble, tape, twine, needle and scissors.

Keep a roll of cheesecloth for bags and strainers.

Cotton cloth for pudding and dumpling bags will be needed; also bands for binding the beef roast.

A big apron, a basin of warm water and towels are essentials.

Sugar, flour, soap and starch can be bought in large quantities at a saving, for they will not spoil.

Perishable things, like cornmeal, oatmeal, codfish, raisins, olive oil and potted and canned goods had best be purchased in small lots.

Curried Vegetables.

Four level tablespoonfuls butter, one-half onion sliced, four level tablespoonfuls flour, one level tablespoonful curry powder, one-half level teaspoonful salt, two cupfuls hot milk, one cupful cooked peas (fresh or canned), one cupful potato (diced), one cupful turnip (diced).

Cook the onion in the butter for five minutes, but do not brown; add the flour, curry powder and salt and stir until blended. Add gradually the milk and stir until thick and smooth. Strain this over the vegetables and heat in a double boiler.

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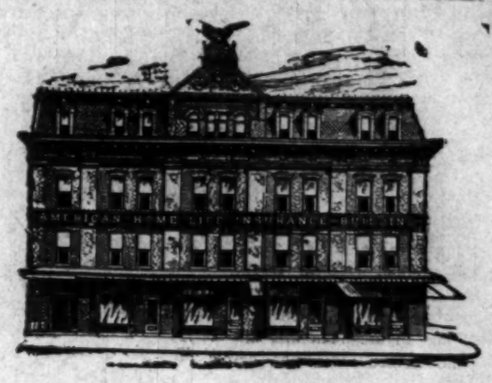

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Formerly known as
"OZONIZED OX MARROW"

So STRAIGHTENS KINKY or CURLY HAIR that it can be put up in any style desired consistent with its length.

Ford's Hair Pomade was formerly known as "OZONIZED OX MARROW" and is the only safe preparation known to us that makes kinky or curly hair straight, as shown above. Its use makes the most stubborn, harsh, kinky or curly hair soft, pliable and easy to comb. These results may be obtained from one treatment; 2 large bottles are usually sufficient for a year. The use of Ford's Hair Pomade removes dandruff, relieves itching, invigorates the scalp, stops the hair from falling out or breaking off, makes it grow and, nourishing the roots, gives it new life and vigor. Being elegantly perfumed and harmless, it is a toilet necessity for ladies, gentlemen and children. Ford's Hair Pomade has been made and sold continuously since about 1868, and label, "OZONIZED OX MARROW," was registered in the United States Patent Office, in 1876. Be sure to get Ford's as its use makes the hair STRAIGHT, SOFT and PLIABLE. Beware of imitations. Remember that Ford's Hair Pomade is put up only in 50 ct. size, and is made only in Chicago and by us. The genuine has our signature, Charles Ford, Pres., on each package. Refuse all others. Full directions with every bottle. Price only 50 cts. Sold by druggists and dealers. If your druggist or dealer can not supply you, he can get it for you from his jobber or wholesale dealer, or send us 50 cts. for one bottle postpaid, $1.40 for three bottles or $2.50 for six bottles, express paid. We pay postage and express charges to all points in U. S. A. When ordering send postal or express money order, and mention name of this paper. Write your name and address plainly to

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A FAMOUS CANNON

BOSTON TRYING TO RECOVER BUNKER HILL FIRING PIECE.

Captured by British Army in 1775 and Now in Possession of City of Quebec—Attempts Made to Purloin Relic.

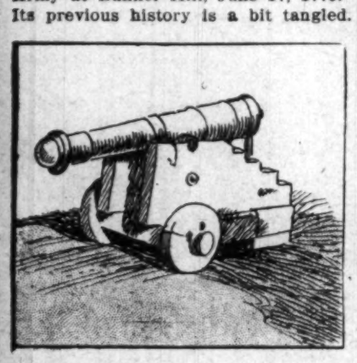
Hartford, Conn.—There is more than a possibility now that the famous little Bunker Hill cannon about which the guide descants pleasantly to visitors to the citadel in Quebec will soon be welcomed by the Ancient and Honorable Artillery of Boston and be placed with its fellows in Bunker Hill monument.

It isn't much of a cannon to look at, with its decaying wooden carriage and its two split wooden wheels, as it stands there in the Citadel on a platform surrounded by mortars, but Americans always have wished they could see it under other auspices. A Hartford clergyman, Rev. Dr. I. F. Stidham, chaplain of the Putnam Phalanx, said once after the sergeant had finished his story of the capture of the gun by the British: "But, as I remember it, the hill itself was not taken."

Once or twice attempts have been made to purloin the cannon, but no one ever got it further than the granite wall. After the last attempt, a few years ago, the garrison kept a closer watch on it. Indeed, it had been impossible for any one to get a picture of it until recently, when Williard C. Gompf of this city made an effort which was crowned with success. At the time of the World's Fair in Chicago a request was made for a loan of the gun, but the royal authorities had their fears and refused it.

Negotiations are now afoot for an exchange of it for some historical relic in Massachusetts, the unusually cordial feelings between the two countries making it a particularly favorable time. It is felt that altogether an occasion could be made which would cement friendly relations while delighting antiquarians, and which would incidentally make visits by Americans to the Quebec citadel cheerful.

The cannon is simply but effectively inscribed: "Captured by the British Army at Bunker Hill, June 17, 1775." Its previous history is a bit tangled.



Famous Little Bunker Hill Cannon.

The general court of Massachusetts bought four brass cannon in 1766 for use of the Boston artillery. Two of the pieces were affectionately named the "Hancock" and the "Adams." The one in question, if recovered, will probably be christened the "Warren." The fourth one has been lost.

When the Boston artillery were using them in the piping times of peace they were kept in a gunhouse at the corner of West and Tremont streets, Boston. Early in 1775—or, as some say, 1774—the canny natives, at a moment when all the British guard were parading on the Common, laid hold of the guns and secreted them in "Master Holbrook's Schoolhouse." On discovering the loss the guard searched the schoolhouse, but did not find the guns, which were in a woodbox on which Master Holbrook was resting his lame leg. Next day the guns were spirited across the river in a load of hay.

It is understood that in all the Americans had half a dozen similar guns in the so-called Bunker Hill fight, but the "Adams" and "Hancock" could not have been of their number, since they were returned to Massachusetts after the war by order of congress and with this inscription under the state coat of arms: "Sacred to Liberty."

This is one of four cannon which constituted the whole train of field artillery possessed by the British colonies of North America at the commencement of the war on the 19th of April, 1775. This cannon and its fellow, belonging to citizens of Boston, were used in many engagements during the war; the other two, the property of the government of Massachusetts, were taken by the enemy. "By order of the United States, in congress assembled, May 19, 1788," these two guns were used many years in the ancient and Honorable Artillery, and of them the "Adams" was burst in firing a salute. By an act of the legislature, passed February 26, 1825, the cannons were given to the Bunker Hill monument association, and they are now in the upper chamber of the monument, pointing out of the windows. Of the two "taken by the enemy" this in Quebec is one, and it is homesick.

Man 80, Woman 72, Elope.

A man 80 years of age and a woman of 72 eloped from a home for old people at Dornbirn, a little town near Bregenz, because they were refused permission to marry. A week after they returned to the establishment stating that they had been married and had spent all their money in having a good time.

PIGEONS SUPPLANT TELEPHONE.

Novel Means of Communication Used by Maine Physician.

Boston.—If you happen to be in Skowhegan, Me., fall ill, and feel in need of the services of a physician, don't ask that the medical man be summoned by telephone. Folks will smile at your request and merely say: "I'll send my pigeon after Dr. Lunt, and he'll be here presently."

For carrier pigeons in the quiet Maine town are doing the work of the telephone where the sick are concerned, and Dr. Albert Lunt is getting more and more popular by reason of the unique manner in which his services can be obtained.

Dr. Lunt used to have a telephone in his office, but telephones were few

DR. ALBERT LUNT

among his constituents, and he had it taken out after the carrier pigeon messenger service idea got into his fertile brain. Fifty pigeons at the present time are doing the work of letting him know when Bill Jenning's youngest son, William, is down with the mumps, or that measles have broken out in the house of Seth Bailey.

Dr. Lunt trained the birds in the first place so that they would always return to the Lunt cote, and then served them out to his 40 or more regular patrons. Now all he has to do is to sit in his office and watch the little opening just over the door. When a pigeon comes in he takes out the little note from under its wing, which tells him that there is suffering going on in some neighboring home, and he is all ready for the call in a twinkling.

He has grown to know the birds, too, even without the aid of numbers. "Here comes Tootsey from Sam Collins' place," he said the other night to a friend as a pigeon came in the port of entry. "Guess I will get right down; little Polly has had a bad turn."

Should Dr. Lunt be away on a call some one else in his home keeps a watch out for the feathered messengers. The birds have in several instances displayed rare intelligence. One time Dr. Lunt was away, and others at his home were engaged in matters that took up their whole attention. One of the pigeons, entering through the aperture over the office door, and seeing no one at the doctor's desk to greet it, hopped out into the sitting room close at hand and startled the members of the family by flying up and alighting on a table, where it awaited the completion of its mission.

Since the advent of the birds, too, it has been remarked that the boys of the town have stopped throwing stones at birds in general, particularly pigeons. Their parents have laid down the law to them that they must cease this practice, since some of the messenger birds might be injured or killed while hastening on a flight which might involve the saving of a human life. More than that, one boy, in the first stages of the experiment, was caned by an irate parent who discovered him throwing stones at the members of Dr. Lunt's sturdy flock.

These methods were adopted by other residents of the town, so that the practice ceased, and members of the society with the long name would look upon it that Skowhegan boys were perfect models of what all good boys should be so far as the stoning of birds is concerned.

All By Her Lonely.

"I get awfully hungry for meat sometimes," said the woman who has embraced vegetarianism, "still I find that even the pangs of appetite have compensations. For one thing, I don't have nearly so much company as formerly. In the days when we sat down to a bountiful table, self-invited guests dropped in for dinner on feast days and fast days alike. Very often they put me to no end of trouble. Since we have accepted vegetarian doctrines nobody will eat with us, even if invited. Even on holidays they avoid us. I literally begged three people to come to our house for Christmas dinner, but all pleaded previous engagements. Under a strict vegetable regime I get a little lonesome at meal time and more than a little hungry, but I thank goodness I don't have nearly so much cooking to do."

New Cure for Drunkards.

Whenever an intoxicated man is conveyed to the Denver police station his photograph is taken, and the next morning he is shown how he looked the night before. The photograph cure, the police say, is accomplishing wonders.

TASTY HOT BREADS

DELICACIES THAT MAKE THE BREAKFAST COMPLETE.

Idea That Such Dishes Are Ruinous to the Digestion is Unfounded—Proper Method of Baking Hoe Cake.

Most northerners have been taught to believe that hot breads for breakfast are ruinous to the digestion. Be this as it may, there is nothing more tempting or tasty for breakfast than a lot of hot muffins, biscuits, pop overs and hoe cakes, and nice, light slices of corn bread piled up on a big plate and folded about with a snowy napkin to keep them warm.

Southerners make hot breakfast breads in perfection and eat them inordinately, and do not, after all, seem to be hopeless dyspeptics.

There is no use in any one trying to excel, and it is hard to equal, a southern cook in the making of corn muffins, hot biscuits, corn bread, griddle cakes, hoe cakes, or any other of the many breads one finds served everywhere in the southern states.

First of all, they have better cornmeal in the south than we of the north have. It is made of white sweet corn, is finer ground than one finds in the north, which is made from the yellow field corn, fit only for horses. Then the southerners do not use prepared flour, which also makes a great difference in the quality of hot breads. They measure carefully and mix with their meal and flour the quantity of raising materials required.

Many persons object to and strongly oppose breads made light by yeast, baking powder, soda, or any of the artificial modes of raising, and only eat breads that are unleavened. In this line there are the famous beaten biscuits and the hoe cake of the south, sweet and delicious, nutritive, and easily digested.

To make hoe cake as they did in the primitive days in old Virginia, and still do in some sections, one must have a fireplace where hardwood is burned, and bake the hoe cake in hot ashes in front of the fire. However, good hoe cake can be and is made baked in modern ovens. This is the way to make it:

Stir a teaspoonful of salt through a pint of corn meal, then from the teakettle pour over the meal, which should be put in a big bowl, enough boiling water to make a stiff dough. Hold the teakettle in the left hand and stir the meal briskly with a long-handled heavy spoon in the right hand until it is properly mixed; then wet the hands in cold water, and make the dough up in oval cakes; lay them in a heavy iron baking pan or on an oak board already heated very hot, and bake them until a rich brown. A gas stove is fine for baking hoe cake, as it has the advantage of a flame on top of the oven where things may be browned while baking from the heat of the lower flame.—Philadelphia Ledger.

To Cook Bacon.

The breakfast bacon may be broiled over a dull fire, but with a loss of fat which is of value. To avoid this waste the cooking may be done in the oven. Lay the bacon, cut in very thin slices, on the wires of a double broiler, close the broiler and set it into a moderate oven over a dripping pan. Let cook until the bacon is delicately browned and crisp, then serve at once. This is one of the simplest and best ways of cooking bacon. That the bacon cook evenly it must be sliced evenly. Lay the strip skin side down, on a meat board, then with a strong, sharp, thin-bladed knife cut in slices as thin as possible, one after another, down to the rind; then run the knife between the slices and the rind, thus detaching them all together. Store the strip in a cool, dry place, that it may not mould and, also, that it may be sliced more readily.

Save a Small Can.

To put fruit through a colander after cooking the fruit, place the colander over a crock and put a small quantity in the colander at a time, pressing it through with the bottom of a small baking powder can with the top left on the can to prevent cutting the hand. The bottom of the can is usually raised a trifle, thus aiding in pressing it through. It may be put through while hot and replaced on the stove, thus enabling one to finish the work in one morning instead of two. Fruit for butters, pulp of grapes, and pumpkin can all be put through in about half the time it usually takes and without soiling the hands.

Save Shirt Bosoms.

If a stiff bosom shirt is worn out the bosom can be cut out and [illegible] rounded to make it neat, making two nice waxboards for [illegible]. The cuffs also [illegible] this way.

Iron holders m[illegible] of the remaining fron[illegible] the machine.

Oversleeves can [illegible] the sleeves by cutti[illegible] length, hemming the [illegible] inserting elastic in the h[illegible] useful to protect clean [illegible] working.

Frosted Cream.

One-half cup sugar, one-h[illegible] cup molasses, one-half cup butter; [illegible] cup up with sour cream and one t[illegible] ginger, one teaspoon soda and one egg. Flour to thicken. Mix soft. For [illegible] One cup sugar, one-half cup [illegible] boiled till sirup threads; add slowly [illegible] well-beaten white of one egg and [illegible] till thick. Spread on creams [illegible] hot and flavor as taste desires.

IDEA FOR SUPPER DISH.

Returned Traveler Tells How to Prepare Cuban Delicacy.

Charles J. Post, the illustrator, who has just returned from Cuba, is making all his friends happy by telling them how to prepare a new and most delectable supper dish, says the New York Times. This is the "Huevos Malaguena," which has long been one of the favorite viands served at the best Havana restaurants.

While it is possible to prepare this dish in the chafing dish, the Cuban method of cooking it is to make it directly over the fire in a porcelain lined stew pan. Into this the cook pours some good olive oil—not a teaspoonful or two, or enough to just grease the bottom of the pan, but a goodly quantity, that the oil may bubble conspicuously when sufficiently heated. When this result has been attained, drop some eggs gently into the hot oil; follow quickly with shrimp, French peas and capers, and let the mixture remain over the fire just long enough to enable the eggs to poach to the extent desired. Then, season to taste with salt, white pepper, and paprika.

As this combination of egg, fish and vegetable should appear at the table in the same utensil in which it is cooked, it may be made still more attractive by being prepared in individual dishes—one or two eggs and a corresponding quantity of shrimp, peas and capers being apportioned to each dish. But however it may be made, one thing at least is certain. It may be depended upon to play the role of a captivating surprise at whatever hour of the day of evening you may invite your guests to partake of it.

HOUSEHOLD HINTS.

When mixing mustard add a drop or two of salad oil to it. It will greatly improve the flavor.

A tablespoonful of borax is an agreeable addition to the dishwater and helps to keep the hands soft, instead of irritating them, as soda does.

To keep lemons as well as to improve their flavor, put them into more than enough water to cover them and change it every day or two.

A pan of borax and sugar kept under the sink will discourage roaches.

Plenty of hot water and washing soda put down the sink pipes will keep them clear and lessen the plumber's bill.

If tea or coffee be spilled on a woolen material it may be removed by applying glycerin to the spot, afterward washing out the glycerin with water.

Discolored ivory knife handles should be cleaned with lemon juice and salt. Cut a lemon in half, dip it in salt and with it rub the ivory. Wash off immediately with warm water and wipe dry.

Fish Timbale.

Pour one-half of a cupful of cream into a saucepan with two tablespoonfuls of fine stale bread crumbs; add salt, cayenne, one tablespoonful of lemon juice, one teaspoonful of minced parsley and a few drops of onion juice; when hot, add one cupful of cold boiled or canned salmon, or any dry white fish, mashed very fine; when boiling, pour over it the well beaten yolks of three eggs, mixing well; fold the stiffly beaten whites of three eggs; fill well greased timbale cups two-thirds full; set the cups in a pan of hot water and bake until firm. Serve with Hollandaise sauce made as follows:

Heat four tablespoonfuls of vinegar to the boiling point and pour on two well beaten eggs, or four yolks, stirring well; return this mixture to the fire and stir constantly until it thickens, but remove from the fire immediately when it is the consistency of soft custard; add two tablespoonfuls of butter, salt and cayenne to taste.

New Boiling.

Here is a new cookery kink. It is "boiling" eggs without water. This novelty is exploited at one of Chicago's leading hotels, and as the feat is accomplished directly before the eyes of the guest, the new way of cooking generally attracts attention and comment. The waiter places a box-like apparatus before the guest and turns on a little electricity from the bracket on the wall and places the desired number of eggs in the heater. In about a minute and a half, or half the time consumed by the hot water process, the eggs are cooked to a turn. The process is an idea originated by Prof. Radtke of Armour Institute.

Cleaning Bottles.

Most [illegible] can be cleaned [illegible] washing t[illegible]y in hot [illegible] suds and rinsin[illegible] water; but [illegible] be so[illegible] will re[illegible] tra[illegible] [illegible]le [illegible]wrecked [illegible]ing in [illegible] blotting [illegible] p[illegible] well, [illegible]ina[illegible] this will [illegible] [illegible] [illegible]ty [illegible] time, [illegible] [illegible]

Potatoes.

[illegible] of medium and [illegible] [illegible]ash very clean with [illegible] put into a kettle of boiling [illegible] water to which has been added [illegible] little salt and a pinch of soda. B[illegible] about five minutes until hot to [illegible] center, take out of water and put [illegible] a hot oven, baking until slightly [illegible] brown. You will say you never kn[illegible] what potatoes were before, if you t[illegible] them right.

REPORTER TO BOSS

REMARKABLE RISE OF COMMISSIONER JOHN H. O'BRIEN.

Arrived in New York Only Few Years Ago, But Has Had Meteoric Career Since Becoming Identified with McClellan.

New York—From newspaper reporter to political leader and head of a great city department employing thousands of men and spending millions of dollars every year—such is the almost phenomenal stride in the narrow space of four years of John H. O'Brien, commissioner of water supply, gas and electricity, who for two years, and particularly during the last few months, has been conspicuously in the public eye.

It shows, among other things, how easily success may be achieved in the great city of New York.

Had he graduated from the ranks of the Democratic organization he would be the object of only ordinary attention. But he never was a district captain. He never was an election worker. In fact, he never belonged to the Tammany organization until after he became a recognized leader.

He found himself in New York one day and soon after the close of the Pan-American exposition in Buffalo, and although he had no intention of remaining he yielded to the requests of editors for whom he had done work in Buffalo and took a position as reported. When he reached New York, at the age of 30, he was almost boyish in appearance, and while acquainted with many New York politicians, whom he met while an Albany correspondent, he had no knowledge of metropolitan newspaper methods.

But he knew how to meet men, how to get information, had a faculty for absorbing things quickly and

JOHN H. O'BRIEN

appreciating their significance, and he knew how to write. The result was that he came to be quickly recognized as a first-class reporter. For a time he did whatever there was to be done. Gradually it developed that he was peculiarly fitted for political work, and during the campaign of 1904 he reported the progress of the canvass of Col. George B. McClellan, who was running for mayor for the first time. His work showed he had a keen knowledge of politics, and it attracted the attention of Col. McClellan, who, after being elected, offered him the place of private secretary at a salary of $5,000 a year.

It developed that the qualifications which had ben pointed out by his Buffalo friends made him an unusually successful secretary, and made him greatly admired by the mayor.

So well did he familiarize himself with the metropolitan political machinery that Mayor McClellan, when he was renominated in the fall of 1905, chose him as his political manager and announced that he would conduct his campaign independent of Tammany hall. The spectacle of a man 32 years old who had been in the city less than four years conducing a mayoralty campaign in a year when Tammany hall was in the throes of one of the hardest fights of a decade attracted much comment.

Not altogether satisfied himself that he was ideally fitted for the job, Mr. O'Brien resigned as private secretary, rolled up his sleeves and went to work. It quickly became evident that his ideas of conducting a campaign—and they were in line with those of the mayor—were vastly different from those used by Tammany hall. It became apparent, also, that in the matter of running a [illegible] high plane the youthful manager could teach the old-time managers few things. He worked from nine o'clock in the morning until one or two o'clock the next morning and by his faithfulness he earned the sincere friendship of Mayor McClellan, who was reelected.

The city was filled with rumors as to what O'Brien's reward would be. No one doubted that he could have any job which the mayor had power to give him. He was talked for chamberlain and finally was named as fire commissioner, which was $7,500 a year.

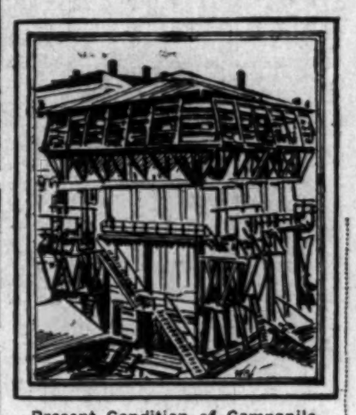
In person Commissioner O'Brien is above five feet ten inches tall, and weighs about 190 pounds.

PROGRESS OF NEW CAMPANILE.

Over Fifty Feet Above Piazza Is Already Completed.

Venice.—The new Campanile of St. Mark now rises 54 feet above the piazza. As the work progresses a curious covered platform rises with it. Owing to the slowness of the work it is impossible to estimate with an exactness the date of completion.

The old Campanile fell July 14, 1902. In the following spring, April 25, 1903, the corner stone of the new structure was laid in the presence of the count of Turin, representing King Victor Emmanuel, and Cardinay Sarto, patriarch of Venice, who, a few



Present Condition of Campanile.

months later, was to become Pope Pius X. The regular work of laying the foundation was then begun.

In order to render the basic structure homogeneous the engineers proceeded to enlarge the old foundations by the original method of piles, platform, clamped stones, and stones arranged stepwise up to the level of the piazza. A ditch about 16 feet deep—that is, down to the level of the pile heads—was dug all around the old foundations to the width of about 12 feet and carefully bratticed. Into the area thus laid bare they proceeded to drive 3,076 piles of larchwood from Cadore, fresh cut so as to insure the presence of abundant resin.

The average diameter of the piles is 8¼ inches. Larch was preferred to oak, partly because experience has shown its admirable power of resisting decomposition when buried in the clay of the lagoon bed, and partly because larch piles are straight, whereas oak is often bent and twisted, and would, therefore, have left frequent interstices.

The piles are on an average 13 feet long. They were driven home to almost absolute resistance—i. e., till they yielded only one millimeter to each blow from a weight of 570 pounds raised four feet six inches. They are calculated to have a carrying power of 90,000 tons. The weight of the tower they are to support is estimated at 20,000 tons, allowing for hollow space. At the angles the piles are in contact with each other, elsewhere they average a dozen to the square meter, the total enlargement of the foundation area amounting to 240 square meters.

The pile driving was completed on October 8, 1904. Then came an attack upon the old foundations, consisting of a cut made eight feet deep all around, so that the new platform could be knitted to the old. Then on top of this new platform massive blocks of Istrian stone, cut in parallel opipeds, were carefully cemented together. These Istrian stones, noted for their fine grain, are in 11 courses, and enter the old foundations to the depth of six feet six inches, the largest blocks being nine feet nine inches in length and four feet seven inches in width. The new shaft is thus being raised from what is practically a new platform, the weight of which is partially borne by the old piles.

CHICAGO PROFESSOR HONORED.

Dr. Chamberlain Heads Association for Advancement of Science.

Chicago.—Dr. Thomas Chrowder Chamberlain, who has been elected

PROF. T. C. CHAMBERLAIN

president of the American Association for the Advancement of Science, and who will confer with President Roosevelt regarding the conservation of the natural resources of the country, is the professor and head of the department of geology at the University of Chicago. He is a noted expert in the action of glaciers. He was graduated from Beloit University and until his connection with the University of Chicago he was occupied chiefly as an educator in various institutions in Wisconsin. He has also served as geologist for the United States and has been head of the glacial division of government geology since 1852

THE BEE

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W. CALVIN CHASE, EDITOR.

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leave school, they would then be doing a service to God and the community. Will someone point out to The Bee what the colored people in this city are doing for humanity? Will someone suggest a remedy for such idleness among our boys and girls?

The educated young girl or the young girl just out of school is compelled to seek employment in some toilet or kitchen in a department store. It has come to the attention of The Bee that a certain department store in this city has in its employment a woman known as a procurist. Young girls have been approached and asked to meet white men at her house. Many of them have refused, and when they do some kind of excuse is framed and they are dismissed.

The Bee has the name of another young colored girl who was employed at a certain candy manufacturer's and because she refused to tolerate the advances of the boss she was dismissed.

It is the duty of every colored American to see that their boys and girls are protected from insults. It is the duty of everyone to throw a protecting shield around those who are weak.

In this city there is a colored population of ninety thousand colored people, and not one establishment is in operation in which our own boys and girls can be employed. All we think about in this city is, Who can appear the whitest in society, or can give the best dance in which the brightest complexioned individuals, men and women, may appear.

The social fever has taken a remarkable hold on many of the colored people. This white complexion craze is degenerating the social circle of Washington to such an extent that society is becoming amalgamated.

OUR BOYS AND GIRLS.

The questions that should touch every parents' heart are, What shall we do with our boys and girls? The Bee means colored boys and girls, because the white people look out for their boys and girls in good fashion.

If so many of our ministers did not walk the streets on a dress parade, seeing which can erect the largest church, but turn their attention to their boys and girls who

THE COLOR LINE.

The refusal of the cafe in the Treasury Department to serve Mr. Lewis H. Douglass a few days ago is only one of the many discriminations made against colored Americans in the Government departments. The Bee is quite positive that Secretary Cortelyou will not tolerate any color prejudice in his department.

THE VAGRANCY LAW.

Congress intends to pass a vagrancy law. This law will put all tramps to work, especially political vagrants, and ex-members of the police and detective departments to work. This law will now make able-bodied men go to work and it is so framed that no guilty man will be able to escape.

THE BLACK MAN IN THE CANVASS.

From the St. Louis Globe Democrat.

Some of the Negroes are opposing the nomination of anybody who is supposed to be inimical to their race. They do this because of the discharge of the Negro battalion from the army on account of the distrubance charge against it at Brownsville, but of which it was not proved to be guilty. Some of the members of the battalion had been in the army for several terms. A few of them could, for length of service, soon be retired on part pay. All of them, however — the innocent as well as the guilty, even if there were any guilty—were turned out with the stamp of dishonor fastened upon them by the War Department.

In 1900 there were a little over two million Negroes of voting age in the United States. Most of them who are in the States of the North and West probably go to the polls in every election. A large majority of them, it is safe to say, vote the Republican ticket. In some of the close States which the Republicans usually carry the black voters hold the balance. In 1900 there were 4,576 Negro males of voting in Connecticut, 8,374 in Delaware, 29762 in Illinois 18,186 in Indiana, 14,695 in Kansas, 21,474 in New eJrsey, 31,425 in New York, 31,235 in Ohio and 14,786 in West Virginia.

It will be noticed that in a majority of the States here named the black man is a decidedly important factor in all the elections. In most of the Presidential compaigns the transfer of two-thirds or three-fourths of those votes from the Republican to the Democratic side would turn the scale. A Republican candidate who would encounter the antagonism of any considerable portion of the black voters would need to be exceedingly popular with the rest of the country in order to be assured of victory. Under no possible conditions can there be such a tidal wave for the Republicans in 1908 as there was in 1904. The big majorities of 1896, 1900 and 1904 in such important States as New York, New eJrsey, Ohio Indiana and Illinois can not be repeated in those States this year under any circumstances. In some of those States the majority is likely to be down to the small figures of twenty years ago and earlier. In nominating a candidate who would need any large number of voters, white or black, in 1908 the Republicans would be incurring a rather dangerous risk.

MR. TAFT AND THE NEGROES.

From the Boston Herald.

Bishop Walters of the African Methodist Episcopal Church, and other leaders of Negroes (Rev. W. H. Scott and W. M. Trotter) have issued a call for a conference to be held in Philadelphia next April. It is worded in strong terms. A "crisis for one-eighth of the citizens of the country" impends. There is said to be "open alliance between the President and the nullifiers of the constitution in the South." The treatment ment of Negro soldiers following the Brownsville incident is described os a "denial of jusice and constitutional rights visited upon colored citizens unprecedented in our country." Therefore, in view of the effort of the "present Czarocratic regime to perpetuate itself in power in imperial fashion," the conference is called take counsel as to the wisest political course to be pursued by colored citizens. While this statement is directly aimed at the President, it also intimately affects Mr. Taft, who, as Secretary of War, enforced the policy against the Negro troops, which has done more than anything since the Civil War to alienate the Negro from the Republican party.

It is claimed by editors of representative journals edited by Negroes for Negroes that in the coming presidential election the balance of power will be held by this group of voters, and that they intend to assert themselves. If the movement which Bishop Walters heads represents any considerable number of voters in the North, it is one that will not be ignored by those who shape the plans of the Republican party. There is a limit to the docility and obedience of every man and of every race, and perhaps the Republicans cannot bank on the perpetual loyalty of the Negro, North or South. The margin of votes which the Republicans and Democrats have in a number of States is so small that it is deemed possible for the Negro vote to determine the result if it can be massed for or against a candidate. and Ohio and Illinois each with thirty-one thousand Negro voters, are in a position to seriously affect the result of a presidential election, if the opinions of the Negro leaders are supported at the polls. But there are many "ifs" and "ands."

PARAGRAPHIC NEWS.

(Continued from page 1.)

$100,000 in bonds from Mr. Carnegie.

William Sell, the last of the renowned circus family, died suddenly last Monday in New York city, of gastritis.

The joint convention of bishops which was in session in this city adjourned the early part of this week, to meet in Louisville, Ky., after the sessions of the general conference.

The military reception to Secretary Taft last Tuesday evening at the State Armory, Manchester, was not enlivened by the music of the First Infantry Band. The men had other engagements for pay, and would not break them to play at the reception for no pay.

Mrs. Ida Bailey, wife of Dr. H. L. Bailey, died at her late residence last Tuesday morning. She was an ardent worker in the Niagara Movement and an admirer of Paul Lawrence Dunbar.

The Eiffel Tower, used as a wireless telegraph station, has been ruined by fire. The tower was built in 1887-89, and was 984 feet high.

Mr. John M. Gray died at his late residence in this city last Monday and his funeral took place at Robert's Chapel, Alexandria, Va., the following Wednesday.

Mr. E. S. Brown, of Kansas City, Mo., has received some flattering offers for the patent of his new stone invention.

Two colored women and a white man were fined $5 each for kissing in the streets of Milwaukee, Wis.

Prof. Booker T. Washington will deliver an address at the Metropolitan A. M. E. Church, March 10; subject, "The Advancement of the Human Race."

Commissioner MacFarland spent last Saturday inspecting the Government Hospital for the Insane, with the superintendent, Dr. W. A. White. He expressed himself as being well pleased with the condition of the institution.

Mrs. Marion Smalley, staff captain of the Washington Branch of the Salvation Army, said in all her years of feeding unfortunates she had never seen a hungrier set than last Monday.

It is said that Miss Hattie B. Sprague of Smyrna, Del., granddaughter of the late Hon. Frederick Douglass, is a "helpless cripple." She is compelled to use crutches.

Rev. W. P. Thirkield, president of Howard University, addressed the Y. M. C. A. of Baltimore, Md., last Sunday afternoon at the Metropolitan M. E. Church.

It is said that the New Hope Negro Baptist Church at St. Louis was the scene of a fight one night last week, in which razors and chairs were used.

The revival at the Hamline Methodist Episcopal Church closed last Sunday night after being in progress five weeks.

Last Monday the Senate passed the Gallinger bill appropriating $50,000 for a temporary home for former soldiers, sailors and marines in the District of Columbia.

Two hundred and seventy "Black Hand" suspects were caught in thirty-two raids conducted by the State Police Department of Pennsylvania last week.

William Churchill, colored, who was engaged in biting his bull pup's ears to shape them one day last month became angry when spectators objected to his method, and fired at them. He was given six years in the penitentiary.

Ben Cotton, eighty years old, known as one of the "real old-time Negro minstrels," was buried last Sunday at New York. He was born in Pawtucket, R. I., in 1827.

The income of John D. Rockefeller from the Standard Oil Company alone is $15,411,240 per year, which is over a million dollars a month.

BOLT OF BLACKS IN NORTHERN STATES PROMISED.

Stand Taken by the Bishops.

Resolution at Their Conference Upbraiding the Administration and the War Secretary in Equal Terms— Say the Solid Negro Vote of the North Will Be Against Either of Them.

Resolution of Bishops.

"We, the colored ministers of the A. M. E., the A. M. E. Zion, and the C. M. E. Churches of the United States, in conference assembled in the city of Washington, do hereby raise our voices in stern and solemn warning to the coming Republican National Convention not to put in nomiantion for the presidency either President Roosevelt or Secretary Taft, on pain of having arrayed against either of those gentlemen at the polls next November the almost solid colored vote of the North"

The bishops of the African Methodist Episcopal Church Tuesday passed a resolution vigorously opposing Secretary of War Taft, and asserting that the Negroes of the entire country would be instructed to vote against any candidate named by the President.

It was decided to make an effort in every State in the Union to control the Negro vote. In the States of New York, New Jersey, Indiana, Ohio, Delaware, Maryland, West Virginia, Idaho, Illinois, Massachusetts, Kansas, and Missouri there are more than five hundred thousand votes. These five hundred thousand voters are to be asked to cast their votes against Secretary of War Taft, or any candidate that the President may name.

Advice to Southern Negroes.

In all these States an effort will be made to organize State leagues. In the States of Alabama, Arkansas, Florida, Georgia, aKnsas, Louisiana, Mississippi, North Carolina, Oklahoma, South Carolina, Tennessee, Texas, and Virginia where there are to be two hundred and eighty delegates elected to the National Convention, the Negroes have been advised to go into every county and State convention and demand recognition, and where not accorded their full rights they are advised to hold separate State conventions and to elect delegates.

The gist of the resolution was this:

"That we enter now and here our solemn protest against the monstrous injustice done the 'black' battalion by President Roosevelt when he discharged its one hundred and sixty-seven brave men without honor or trial of any kind and merely on a suspicion of their guilt in the Brownsville affray, and against the hardly less wrong done these same men by the pliant and cowardly endorsement given by Mr. Secretary Taft to the huge injustice of the President.

Threat of Defeat at Polls.

"That in consequence of the many sins of commission and omission of the Republican party against its faithful black contingent in the South, of its Lily White movement, and the countenance and support given that movement by the present Administration, of the unmerited and illegal punishment of the black battalion by the President and the approval of the same by his Secretary of War, we, the colored ministers of the A. M E., the A. M. E. Zion, and the C. M. E. Churches of the United States, in conference assembled in the city of Washington, do hereby raise our voice in stern and solemn warning to the coming Republican National Convention not to put in nomination for the presidency either President Roosevelt or Secretary Taft, on pain of having arrayed against either of those gentlemen at the polls next November the almost solid colored vote of the North."

COLOR LINE IN THE TREASURY.

Some few days ago Mr. Lewis H. Douglass, son of the late Frederick Douglass(went to the lunch room in theTreasuryDepartment and seated himself at one of the tables and waited some time to be served.

He called to one of the corolerd waiters and asked to be served. He was told by some person that he would have to go to another table, prepared for colored people. Mr. Douglass informed the man that he was satisfied to remain where he was ,and demanded that he be served. He was refused, however, and immediately arose and called upon Secretary Cortelyou, but that gentleman was not in. It is the intention of Mr. Douglass, however, to lay the matter before the Secretary.

CAMPAIGN EXPENSES.

One would judge by the last rule issued by the Election Board that the Republicans in this city were going to elect a governor, a legislature, and members of Congress. There is no need of a finance committee for the purpose of electing two delegates from this city to the National Republican Convention. Is it necessary to have three men to collect funds? Pray, how much money does the Election Board believe that it will take? The candidates will not tolerate any large assessment. It is not necessary.

The people, that is the voters, will pay the necessary expenses. Let the Board request that all qualified voters be requested to pay to the Supervisors or judges of election five (5) or ten (10) cents at the time they register their names. The money thus collected will defray all the necessary expenses. The Board will then know just how much money is collected and the Republican voters will be satisfied. This will not only stop graft, but an unnecessary tax upon delegates that they don't intend to pay.

The Bee is confident that the Republicans of this city would prefer this method, and then again it will bring forth the best element of voters in the city. The Committee will then get rid of the grafters and many of these policical sharks and vampires who float around the city claiming to have so many districts and voters in their vest pockets.

The five- or ten-cent tax rate will be a kind of poll tax levied upon all qualified voters. This method will elevate the election methods in this city, and insure a fair election that Mr. Sidney Bieber claims he is going to give. The Republicans intend to see that a fair election is held, and if Senator Gallenger's bill becomes a law The Bee is quite certain that the Commissioners will give to the Republicans a fair election.

A CHIP OFF OF THE OLD BLOCK

From the Philadelphia Tribune.

West Chester, Feb. 12.—Chester Arthur Gordon, alias Arthur Gordon, son of Rev. Alexander Gordon, pastor of the Monumental Baptist Church, of West Philadelphia, was arrested in the city of Washington, D. C., Monday and brought back to West Chester by Sheriff Garrett, of Chester county, under the serious charge of seduction. The prosecutrix is a comely and highly respectable young girl of West Philadelphia, and a member of Dr. Gordon's church. As an aggravation the church is said to have expelled the girl and refused to expel the man. The case will come up for trial shortly, and young Gordon is under bail. Lawyer Everett J. Waring is attorney for the young girl.

The police of the Bronx, New York, have had dogs added to their force for police duty.

STAIR IN POLITICS

VERSATILE BUSINESS MAN ENTERS NEW FIELD.

Is Theatrical Magnate, Financier and Publisher—Likely to Be Michigan Delegate-at-Large to G. O. P. Convention.

New York.—Wanted—The transformation of a versatile business man into a Republican leader. Apply to Edward D. Stair of New York and Detroit, newspaper proprietor, theatrical magnate and financier.

This might well be the form of announcement adopted by Mr. Stair if he desired to be entirely frank in the publication of his aspirations to be the delegate-at-large from Michigan to the Republican national convention. Now 48 years old, Mr. Stair has been steadily progressing in the business world since he was 13, when he began his fight for the attainment of his ambitions. In finance and business he has reached the goal at which he aimed. But it now appears that there is something more which is essential to Mr. Stair's happiness and to the real quintessence of bliss.

The indefatigable little political bee has recently got extremely busy with the newspaper-threatrical-financial man. The bee has stung him once, to common knowledge, making Mr. Stair desirous of applying salve in the shape of the position of delegate-at-large. The bee has also begun to sting him, by report, a second time. If the bee completes the last bit of work Mr. Stair will be seeking additional salve in the guise of even higher political honors. This, at any rate, is the gossip among men who announce that they are familiar with the topic they are discussing.

If Mr. Stair succeeds as well in politics as he has in business he certainly

will let the country know that another "live one" has come to the front. The business versatility and success of the New Yorker-Detroiter, whose business headquarters are in New York and residence in Detroit, are shown by the fact that he is:

A newspaper man, being a large owner of the Detroit Free Press and of the Detroit Journal.

A theatrical man, the firm of Stair & Havlin controlling 158 theaters in the United States and Canada.

A financial man, being director of several banks and trust companies and a heavy dealer in real estate.

And now he wants to shine with equal brilliancy in a fourth firmament and become a political star of the first magnitude.

He is a comparatively newcomer in the New York business world, having moved his headquarters here from Detroit only in 1900. It is in Michigan that he has spent most of his life, and it was in Michigan that he laid the basis of his fortune.

Mr. Stair started his life struggle with newspaper ambitions only. Through all his success in the theatical field he has been true to his first love and has always been connected with newspapers in one capacity or another. He is, moreover, more prominent as a theatrical magnate than as a newspaper proprietor. His firm owns all or part of every popular-priced theater in the United States. Every theater Mr. Stair has bought, according to his admirers, has paid from the moment he took control of it, as though there were magic in his touch. In the theatrical world he is considered a marvel for another reason—that is, because, with all manner of temptations to take a prominent part in the gayeties of "great white way," he leads a most abstemious life. The sparkle of champagne is not for him. Not even does he smoke. Neither does he chew. Whether he swears or not his biographers do not state.

Morenci, Mich., was Mr. Stair's birthplace, and it was here, at the age of 17, that he first became a newspaper proprietor, having established The Morenci Review. Later he published the Midland Review and the Maple Rapids Dispatch. Then, at 21, he turned westward. He edited the Davenport Dispatch and then the Cooperstown Courier. Then he turned back again to Michigan. There he bought the Livingston Republican and made it a power in state politics. Afterward he went into the theatrical game, at which he has thus far held a winning hand.

The present announcement of the Stair candidacy for the post of delegate-at-large follows the withdrawal from the race of Assistant Secretary of the Navy Truman H. Newberry.

AN INTERESTING REPLEVIN CASE.

The case of James H. Coleman, administrator, against Kate Collwell and Milton Colwell, which has been pending for nearly a month in the court of Justice of the Peace R. H. Terrell, was decided Wednesday last in favor of the plaintiff Mr. Coleman.

This proceeding was in replevin, in which Mr. Coleman, administrator of the estate of the late Mrs. Louise Coleman Robain, sought to recover a valuable piano owned by the decedent, and which the defendant, Miss aKte Collwell, held and refused to turn over to the administrator, claiming that deceased gave it to her just before her death for services rendered, etc.

The plaintiff was represented by Attorney W. C. Martin, and the defendants by Messrs. H. T. Winfield and E. L. Stewart, of the law firm of Ralston & Siddons.

At the trial, defendants' counsel contended first that the deceased gave the piano to Miss Collwell as compensation for services rendered as nurse. Failing in this they contended that she held it as bailee, and as a last resort endeavored to show the piano was a gift to Miss Collwell, donatio mortis causa." When Miss Collwell was called to the stand to testify, Attorney Martin objected on the ground that under the law she was incompetent as a witness. Justice Terrell heard her testimony conditionally, stating that if the legal point raised by Attorney Martin was correct that he would strike out her testimony.

At the special instance of the court, defendants' counsel were requested to file a brief in support of their contentions. This was done Friday, the 14th instant, and a copy served upon Attorney Martin.

At the conclusion of the trial Justice Terrell observed that the question raised by plaintiffs' counsel was a very important one in the case, and seldom raised. He took the case under advisement, and Wednesday last entered judgment for the plaintiff.

The new bill prepared for the old clerks in the Government service will bring anxiety, and in many cases poverty, to thouands of the inhabitants of the National Capital.

For the first time under Republican administration there are free soup houses in every industrial center.

E. W. Scott, private secretary to Dr. Booker T. Washington, delivered an address at the session of the National Negro Business League at the A. M. E. Church. Philadelphia, Tuesday evening recently.

At the annual banquet of the American Bakers' Association, given in New York, aJnuary 29, when the toast was given out for the President, the four hundred arose and drank the toast in profound silence. The toastmaster then thanked them for their magnificent expression of loyalty. When the name of J. P. Morgan was called their were cheerse and waving of napkins.

Mrs. Lucy A. eJfferson, of Richmond, Va., mother of Dr. E. R. and Thomas Jefferson, was buried last week.

The great feud of Hargis vs. McCoy of Kentucky started over a three-dollar shoat.

In an address delivered to a big audience at the Bethel A. M. E. Church of Philadelphia, Booker T., in part synopsis of his address, cites Joe Gans as an example because he has faith in himself; also that we should stop the old tale, viz., we belong to a downtrodden race. and say "I belong to an uplifted race," and that we have done well in forty years. In Italy thirty percent of the people can neither read nor write; in Russia seventy-five percent;in the South American countries, eighty-six percent, and after forty years of freedom fifty-seven percent of American Negroes can read and write.

Secretaries Cortelyou and Garfield have forwarded to Congress a letter requesting an addition of $2,870 per annum for salaries of the professors at Howard University.

The organized militia of the United Sattes numbers 107,272 men. New York heads the list, with 14,750; Pennsylvania, second, with 9,791; New Mexico the smallest, with 272. The amounts appropriated last year for the maintenance was $4,941,889.

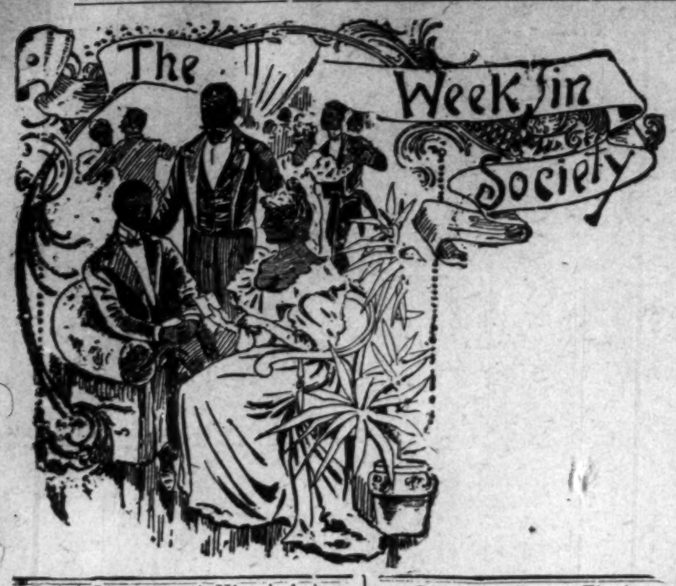
The fortieth annual encampment of the Department of the Potomac, G. A. R., was held last Wednesday at the G. A. R. Hall.

The Independent Suffrage League of the District of Columbia are fixing up plans to try to have suffrage for the District of Columbia.

If the question of the Negro problem was taken out of politics the whole country would be idle.

The whites of the United States (with exceptions) take up their time in making laws to keep the Negro straight while they do the devilment. For illustration, read the various papers published in the United States. Retribution is bound to follow.

Read The Bee.



Bethel Literary and Historical Association will celebrate "Founders' Day' Tuesday night, February 25, in the Metropolitan A. M. E. Church, M street between Fifteenth and Sixteenth streets northwest.

Addresses will be delivered on the lives of Bishop Daniel A. Payne by Dr. D. H. Hill, former pastor of the Metropolitan A. M. E. Church, the present pastor of Trinity A. M. E. Church, Baltimore; Frederick Douglass, by Private Dalzell; Bishop Allen, by Prof Edward E. Tyler.

An excellent musical program has also bee narranged.

Bishop A. Grant is dangerously ill at the residence of Register W. T. Vernon.

Later reports from the sick-room are that he is improving.

True Reformers' Hall Monday night. Let everybody who favors Senator Foraker come out.

Dr. J. E. Sheppard passed through the city en route for his home, Durham, N. C., Wednesday.

Mrs. Portia Pittman is an accmplished pianist.

Go to True Reformers' Hall Monday night.

Mrs. Carrie Woodward, who is here visiting, expects to remain some time.

Mrs. S. W. Layton, who made a short visit to this ity, has returned to Philadelphia.

Mrs. Caroline Wilson, of Baltimore, was called to this city by the illness of her sister, Mrs. Johnson.

Mrs. John M. Langston, who came to attend the funeral of her brother, has returned to Detroit.

There will be no basket ball games at True Reformers' Hall this week, but they will continue next week.

CITY NEWS.

Mrs. Thornton A. Jackson, of 1924 Ninth street northwest, has been confined to her residence the past two weeks with the grippe.

Mrs. Leonard C. Bailey succumbed to an attack of paralysis last Tuesday morning at seven o'clock.

Mrs. Henry Bailey, wife of Professor Bailey, supervising principal in our public schools, died Tuesday last, after a very brief illness.

Holy rite of Confirmation administered by the Bishop of Washington tomorrow evening at seven o'clock in St. Luke's Church.

The Aeolian?Mandolin Club. Mr. Benjamin Washington director, Mr. Felix Weir the violin soloist, the Misses Nettie Murray and Lottie Wallace soloists, the Lyric Orchestra, and a first-class supper served by the Woman's Guild will be the attractions offered by the Men's Club of St. Luke's Parish at Odd Fellows Hall, Thursday evening, the 27th instant, beginning at 8o'clock. See advertisement elsewhere.

The reorganized choir of St. Luke's Church, under the direction of Mr. William H. Carter, Jr., is giving great satisfaction. Lovers of good music, take notice.

Hon. Ralph W. Tyler, Auditor for the Navy Department, addressed the Men's Club of St. Luke's Parish at its regular monthly meeting on the 12th inst; subject, "The Dependency of Mental and Manual Labor."

Messrs. R. H. Terrell, John H. Paynter and Eugene Brooks also addressed the meeting. Music was furnished by Mr. William H. Carter, Jr., assisted by Miss Lulu Howe, pianist. A large audience of ladies and gentlemen greeted Mr. Tyler. After adjournment of the meeting a collation was served.

MR. AND MRS. DABNEY ENTERTAIN.

Last Wednesday evening the residence of Mr. and Mrs. James H. Dabney, 1132 Third street northwest, was the scene of much brilliancy. Both the host and the hostess are two genial and entertaining persons. The occasion was a reception to the friends of Mr. and Mrs. Dabney. Mrs. Dabney, the hostess, was beautifully gowned in a becoming black silk and her lady guests looked charming. The gentlemen wore full dress, which added to the brilliancy of the occastion. The table was set in the dining room next to the receiving parlors and reception room, and was heavily laden with the most choice viands. At either head of the table were Lawyers Ricks and Chase. The latter gave the blessing, while the former said Amen. Several toasts were responded to, after which games were freely indulged in. Among those present were Mr. and Mrs. Johnson, Messrs. R. Gray, R. Ward, W. Calvin Chase, Mr. and Mrs. Alexander Freeman, Mr. and Mrs. George Sewell, Mrs. James R. Bell, Mrs. Robert Richardson, Lawyer and Mrs. Ricks, Mrs. Estella White of Baltimore, Miss Susie Bradford of Indiana, Mr. Columbia Sewell, Mr. B. Thomas and daughter, Miss Ruth Thomas, Mrs. Katie Adams, Miss Lottie Brown, Mrs. M. Cannon, and many others.

George A. Cartter and wife, Mrs. Bessie Lapsley Cartter, of 1346 Wallach Place, entertained informally the past week Editor and Mme. Richard Thompson, his charming wife, of 1348 Wallach Place northwest, Washington; Dr. J. Roibnson, of Dayton, Ohio, and Rev. T. J. Askew, financial agent of Wilberforce University; H. Heard, D. D., ex-United States Minister and Consel General to Africa, the brother-in-law of Mrs. Bessie Cartter.

HEROES HONORED.

Lieut. Thomas H. Clarke Memorializes Lincoln and Douglass

A part of last night's session at the Armstrong Night High School, P St. between First and Third northwest, was devoted to exercises in honor of Abraham Lincoln and Frederick Douglass, and a large number of the parents and friends of the students assembled for the purpose of paying grateful tribute to the memory of these two distinguished patriots whose lives, said Principal Davis, furnish two striking examples of the possibility of American boys, regardless of color, rising from poverty, ignorance and obscurity to the wealth of honor which is better than riches, and to culture and great usefulness among mankind, which are more to be desired than fine gold.

The program consisted of appropriate quotations, and the singing of the favorite songs of Lincoln and Douglass by the student body. Dr. W. Bruce Evans, assistant director of the Evening School, evoked great applause when he referred to them as "two of America's noblest men and two of the greatest benefactors of the human race that ever lived since the Man of Sorrows freely gave his life for others.

Lieut. Thomas H. Clarke, the principal speaker of the evening, delivered an address upon "Frederick Dauglass" and spoke in part as follows:

"The way of the reformer is hard. It is beset with peril. Yet he persists in making his unwelcome appearance among men, ordering the overthrow of institutions hallowed by time and sustained by law. Sometimess men put him to death, in which case his reform is generally well under way, and the revolution is at hand. The "Seats of the Mighty" have always and always will rest either upon ignorance, fraud, force, or despotism; and when they are menaced by the political or intellectual program of the reformer, then do we reach those crises which change the current of history and which profoundly affect the destiny of man.

"We meet here tonight to celebrate, if not the anniversary at least the memory of a reformer, whose career was romantic and wonderful, yet full of stern realities—Frederick Douglass. He too had his prison, having been betrayed in a conspiracy to escape with two other bondmen from the despotism of slavery. When John Brown seized the arsenal at Harper's Ferry, he was forced to flee the United States, lest under State comity he be extradited by Virginia and sent to the scaffold, perhaps as a conspirator against the laws of the State. This fight from the United States to England caused him, in one of those irresistible bursts of eloquence later to say: 'I fled from the talons of the American eagle to find safety and repose in the mane of the British lion.

"His denunciation of slavery affected people as that of no other anti-slavery speaker, because his ttongue of flame was kept burning by intimate personal knowledge of the horrors and depravity of the system. How many thousands of converts are accredited to his eloquence can never be known, but it is certain that hosts of people, all over the North, who saw him and heard his terrific indictment of slavery, who saw this fugitive slave reach oratorical climaxes rarely approached by any other speaker of the times, came to the conclusion that if one such man could be produced from among the slave population the race deserved its liberty. For a generation he waged relentless and ceaseless warfare against slavery, with pen and voice, and lived to witness its disastrous overthrow in a terrible war in which three of his sons took heroic part. 'Beware,' says Emerson, 'when God lets loose a thinker in the world.' The study of his achievements will be for all time, the foundation head of inspiration for his race, and the proscribed and oppressed of all other races, can profit by a study of the career of this illustrious man."

UNIVERSITY CLUB ORGANIZES.

A number of graduates and under-

MR. C. A. HOWZE,

graduates of Atlanta University met last Tuesday night at the residence of Mr. L. M. Hershaw, 1460 T street northwest, and formed the "Atlanta University Club of Washington City."

The object of the club is to bring the former students of Atlanta University residing here into closer relationship socially and otherwise, and to devise means whereby they may render that institution financial aid.

W. H. Dectatur was chosen president, S. A. Ward secretary, and T. A. Johnson treasurer. Other members enrolled were: Mr. and Mrs. L. M. Hershaw, Mrs. S. A. Ward, Miss Edwina Eaylor, and J. R. Combs.

AT GALBRAITH.

Bishop J. W. Smith will preach at Galbraith A. M. E. Zion Church Sunday morning, Rev. S. L. Corrothers, pastor.

Bishop Smith is one of the best known divines and orators in the nUited States.

BAPTIZING AT COSMOPOLITAN CHURCH.

Last Sunday a large congregation attended services at the Cosmoptlitan Temple Baptist Church, N street between Ninth and Tenth streets, Rev. Simon P. W. Drew, pastor. At 10.30 a.m. the pastor preached a most excellent sermon; subject, "The Morning Star." At the close of the sermon Mrs. Willie Layton, of Philadelphia, president of the Women's National Baptist Convention of America, and Mrs. Beulah Moore, of Zion Baptist Church of Philadelphia, Pa., were introducted and spoke eloquently of their work.

At 7.30 p.m. Dr. Drew preached again and the close of the sermon he conducted a baptismal service. A great number were converted during the services. He will conduct another baptismal service next Sunday at 8.30 p.m.

WHO WILL BE BISHOPS?

The contest for the election of bishops in the A. M. E. connection will be an interesting one. The Bee has made a careful canvass of the situation, and from what it has learned it is quite evident H. B. Parks and H. T. Johnson will be elected without opposition.

The contest for the other place will be between Dr. Lampton and L. H. Rennolds, but in all probability Dr. Lampton will win.

Rev. Fliffer is likely to be defeated.

DEFINING LOCAL VAGRANTS.

Provisions of a Bill Introduced by Representative Webb.

A rather remarkable bill 'to define vagrancy in the District of Columbia" was introduced in the House recently by Representative Webb of North Carolina. Here are the definitions:

"Persons wandering around, or strolling about in idleness, who are able to work and have no property to support them.

"Persons leading an idle, immoral or profligate life who have no property to support them and who are able to work, but do not work.

"All persons able to work, having no property to support them and who have not some visible and known means of a fair, honest and reputable livelihood.

"All persons having a fixed abode who have no visible property to support them, and who live by stealing or by trading in, bartering for or buying and selling stolen property.

"Professional gamblers living in idleness.

"All able-bodied men who have no visible means of support who shall live in idleness upon wages or earnings of their mother, wife or minor child, or children, except male children over 18 years of age.

"Every healthy persons who solicits alms as a business.

"Persons without employment and without visible means of support who loiter about saloons or dramshops, or gambling houses or houses of ill-fame.

"All idle persons who, not having visible means of support, live without lawful employment.

Section 1 of the bill provides that any person coming within the provisions just quoted shall be deemed a vagrant and shall be fined not more than one hundred dollars or imprisoned for not not more than sixty days.

A POPULAR SALOONKEEPER.

We, the members of the National Personal Colored Liberty League, representing over six hundred thousand members in the United States, and a membership of over six thousand members in the District of Columbia, take great pleasure in presenting to our members and friends of the District of Columbia, Mr. Anthony Felder, of 102 First street northwest, whose cut appears in this issue of The Bee.

Mr. Felder is and always has been a true friend to the colored race. He was born in Switzerland, and has resided in this country for twenty-two years. He has a wife and five interesting children. His place of business at the foot of the Capitol is becoming one of the most popular places in the city of Washington, and he is receiving the patronage of the best class of white and colored people. Mr. Felder knows no man by the color of his skin or the texture of his hair, but treats every man alike. He has no "Jim Crow" bars, and every man's money looks alike to him. Mr. Felder is a great believer in and promoter of personal liberty, and is one of the best-posted men in the District of Columbia on the prohibition question, having lived in North Dakoto for sixteen years, where prohibition has proven to be a farce and absolute failure, and we hope that all the lovers of personal liberty will call at Mr. Felder's place, 102 First street northwest.

MENS CLUB RECEPTION

Second Annual Reception of the Men's Club of St. Luke's Parish, Thursday evening, February 27th, 1908, at Odd Fellows Hall. Mr. Felix Wear, the eminent violin so loist, will appear, assisted by other well-known talent.

Music by the Lyric Orchestra.

Supper and refreshments served by the Woman's Guild.

General Admission, 25 cents.

Exercises begin at o'clock.

HER-TRU-LINE

The proper care of the hair is a duty every man and woman owes to themselves and friends as well. Nature makes an effort to preserve the hair, but by not giving the hair and scalp the proper attention man works against the effort of Nature by his carelessness and negligence.

You should help Nature in the direction in which she makes an effort to work, and the greatest help possible is by using "Her-Tru-Line."

The beauty of a fine suit of hair is very valuable to both man and woman.

"Her-Tru-Line" is the result of years of intelligent study and experiment and is a scientific preparation.

The attractiveness of a luxurious growth of beautiful hair is invaluable to man and woman alike.

"Her-Tru-Line" stimulates the growth of the hair, it takes out the curl and leaves the scalp in a clean and healthy condition.

"Her-Tru-Line" leaves the hair soft and glossy and easily dressed.

"Her-Tru-Line" cures dandruff, ringworm and scalp tetter.

"Her-Tru-Line" is delightful as a dressing for the hair, being perfectly harmless. Only the purest materials are used in its manufacture.

"Her-Tru-Line" leaves a nice, comfortable feeling in the scalp. It is a true luxury and a valuable addition to toilet accessories.

One jar of "Her-Tru-Line" will convince anyone that it will do all we claim for it.

"Her-Tru-Line" is Manufactured Only by the
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Frank F. Woog, Eastern Agent, 1114 G Street Northwest,
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This photograph of LulaSwanson and testimonial of Lovie Mayes show what HER-TRU-LINE will do for the hair in a short time.

October 15th, 1907.
Southern Medicine Co.,
Atlanta, Ga.
Gentlemen:
I wish to say that my hair was only about three inches long and so kinky, stiff and harsh I could not manage it at all. But since I took two jars of your HER-TRU-LINE I have as pretty suit of hair as any lady in Atlanta. I wish everyone with curly or kinky hair knew of this wonderful HER-TRU-LINE.
Yours respectfully
Miss Lovie Mayes,
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COLORED SKIN MADE LIGHTER BY USE OF "WONDERINE"
FRANCOIS DE SALLE,
P. O. BOX 1837. New York City.
(Sent by mail on receipt of 50 cents.)

UNITED REPUBLICAN CLUB.

Monday evening a conference of the United Republican Clubs was held at Foster's Hall, 818 Nineteenth street northwest. Randall Bowie, of the Fifth District, presided, and J. T. Newsom, of the Thirteenth District, was elected assistant and corresponding secretary.

Jesse Foster was elected vice chairman; James H. B Smallwood was elected sergeant-atarms, and James Wood assistant sergeant-at-arms, and aJmes O. Holmes, treasurer.

Chairman Bowie appointed Mr. Smallwood a member of the Executive Committee for the Fourteenth District, and the conference directed him to organize the district under the auspices of the United Republican Club.

Addresses were delivered by aJmes O. Holmes, who paid a high tribute to Senator Foraker; Attorney Wright, J. H. B. Smallwood, Walter Winfield, Jesse Foster, Mr. Dabney and others.

The name of Senator Foraker was cheered to the echo, as also was the name of Editor Chase, who was predorsed for delegate by the United Republican Club.

Clubs met again last Thursday night for the purpose of completing arrangements for the mass meeting for Monday night at True Reformers' Hall. This meeting will be held under the auspices of the United Republican Club and those who favor the candidates of these clubs. A committee on speakers will be appointed. Chairman Sidney Bieber will be present.

A Leap Year party was given by the following young ladies at the True Reformers' Hall Tuesday, the 11th: Miss Estella Middleton, Miss Lotie Johnson, Misses G. Taylor, F.Bostick, M.Jarvis, E. West, R. Wilkinson, R. Cornish, P. Lawrence, C. Woody, M. Flemmings, M. Duval and others. Among the young gentlemen present were: Messrs. J. Brown, A. Howel, W. Martin, J. Williams, F. Graham, H. Anderson, M. Saunders and others. Refreshments were served by the ladies, who were dressed in mannish costume, The affair was swell in every particular.

House members think the Blow to Age employes will never pass the body.

Relative to the recent hold-ups in this city, our white friends should not forget that there are a number of foreigners in this city, and while the colored brother makes bad breaks he is in many cases painted blacker than he is. There are a great many cases of people in this city who are unable to obtain work, both white and colored; hence the results.

LAURA WALTZES.

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Kleinert's Dress Shields are made in ten sizes, from size 1 to size 10. If your dealer does not keep the kind or size you want, send us 25c. for sample pair of either kind in size 3. If you want a larger size, add 5c. for each additional size.

Send for our Dress Shield Book. It is worth reading. Sent free on application.

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REDUSO STYLE 750 for tall, well-developed figures. Made of a durable coutil in white or drab. Hose supporters front and sides. Sizes 22 to 36. *PRICE, $3.00*

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W. B. NUFORM and W. B. ERECT FORM CORSETS are built hygienically—they do not press or strain anywhere. Their lines are your lines, their shape that of your own figure. They make a bad figure good and a good figure better.

ON SALE AT ALL DEALERS

Erect Form 744	(Stout Model)	of Imported Coutil	$2.00
Nuform 403	(Slender Model)	of Coutil or Batiste	1.00
Nuform 447	(Stout Model)	of White Coutil	3.00
Erect Form 720	(Average Model)	of Coutil or Batiste	1.00
Nuform 738	(Average Model)	of Imported White Coutil or Batiste	2.00
Nuform 406	(Medium Model)	of Coutil or Batiste	.50

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VALUE OF ORANGES

ONE OF THE MOST HEALTHFUL OF FOODS.

Many Delicious Dishes That Can Be Prepared from This Royal Fruit —Omelet That Will Be Appreciated.

Medical men say that an acid orange eaten daily before breakfast from December to April tends to produce a condition of almost perfect health. It is well known that singers consume large quantities of oranges, the juice of the fruit being considered specially good for the voice. Fresh fruits are always wholesome and appetizing as a food or in beverages, and fruit in some form should be eaten daily. Oranges may be served in many dainty dishes, and one may rejoice over the fact that the supply is plentiful and the price reasonable.

Orange Omelet.—Beat the yolks of six eggs with seven teaspoonfuls of powdered sugar. Whip the whites to a stiff froth and pour the egg and sugar mixture over them. Mix lightly, at the same time adding the juice and grated outside rind of a large orange. Melt a tablespoonful of butter in a frying pan and tilt it about until the bottom and sides are well greased. Pour in the omelet and cook slowly. When firm and nicely browned set in a hot oven for two minutes, then fold it together, place on a heated dish and serve at once.

Orange Roly Poly.—Peel, slice and seed four sweet oranges. Sift together one pint of flour, one tablespoonful of baking powder and one-quarter of a teaspoonful of salt. Rub into this two tablespoonfuls of butter and mix in sufficient sweet milk to make a soft dough. Turn out on a well-floured board, roll out in a long strip, spread with the sliced oranges and sprinkle well with sugar. Roll up, pinch the ends so that the juice will not run out, lay on a buttered plate and steam for 30 minutes, then set in the oven until the top is dried off. Serve with hard sauce.

Orange Pudding.—Take three oranges, the juice of half a lemon, one pint of milk, one tablespoonful of cornstarch, one cupful of sugar, two eggs and one-fourth of a teaspoonful of salt. Peel the oranges and cut them into pieces half the size of a nutmeg, taking out the tough portions in the center. Place the pieces in a pudding dish, squeeze the lemon juice over them, add half a cupful of the sugar, stir and set aside while the rest of the pudding is being prepared. Beat the yolks of the eggs, stir in two tablespoonfuls of milk, add the same quantity of milk to the cornstarch, and beat the two mixtures together. Heat the rest of the milk in a milk boiler, and when it comes to the boil add the cornstarch mixture. Cook for five minutes, add the salt and the rest of the sugar, remove from the fire and lay the preparation, one spoonful at a time, upon the oranges in the dish. Beat the whites of the eggs stiff, add one tablespoonful of sugar, spread the icing on top of the pudding and brown it delicately in the oven.

Setting the Pace.

The careful housekeeper whose heart is thoroughly in her work and whose aim it is to make her household run on oiled wheels will soon discover that it lies with her to set the pace in energy, carefulness, tidiness and punctuality.

The entire household, from the children to the servants, all take their cue from the mistress. If she is lazy and careless, her servants and her children will be quick enough to follow her example.

On the other hand, if the mistress is tidy, quick to discover mistakes, careful and troubled over every detail of domesticity, she will soon find that her house works well, and that punctuality and order reign in place of slackness and careless methods.—Cassell's Journal.

English Yorkshire Pudding.

One-half pound of flour, one pint of milk, two eggs and a pinch of salt. Beat the eggs and salt, add part of the milk, then the flour and rest of the milk. I like a fork the best to mix with. I melt some butter or dripping and put in my muffin pans and have my pans hot. Put my batter in about half full, and then everybody gets their share of crust.

Worcestershire Sauce.

Add to one quart of vinegar one-half ounce cayenne pepper, two heads garlic, chopped; three anchovies, mashed; two teaspoons ground cloves, three teaspoons of allspice, two blades of mace, one half teaspoon each cinnamon and ginger. Let stand 24 hours. Strain, add the juice of a lemon. Cork and set aside for ten days. Pour in a crock and skim, bottle and seal.

With the Squabs.

For a sauce for fried squabs turn a cupful of hot water flavored with beef juice or a good stock into the pan in which the squabs are cooked, add six or eight button mushrooms cut in pieces, pepper and salt, and cook for five minutes. Then season with a tablespoonful of flour rubbed smooth with two tablespoonfuls of butter.

Cranberry Jelly.

One quart cranberries, one pint sugar, one-half pint water; wash and pick over cranberries, put in a saucepan with sugar and water; boil 12 minutes; wash the berries on side of kettle while boiling; strain through a coarse wire sieve; put in mold. When cold turn out on dish. Any one can make this jelly and be sure of success.

THE RAW CURRANT

PRAISED BY WRITER AS AN ARTICLE OF DIET.

May Be Given in Quantities to Children with Only the Most Beneficial Results, on Scientific Authority.

Until the last year or two mothers have felt it a sort of solemn duty to keep a very tight hand over the currant-bag, declares a writer in London Madame.

"If you have them now you cannot have them in the cake," we say to the bairns, and, when once more reminded that the currants would be more fully appreciated now than they could possibly be at tea-time, we give the sober answer: "They aren't good for you, dear, and you mustn't ask again."

Now that is just where we mothers go wrong.

Raw currants are good for our children—immensely better than the raw, unripe gooseberries and the sour green apples which we know they eat from the garden, better, also, than any other under-ripe or over-ripe fruit whatsoever.

Dried currants, in their uncooked state, are so exceedingly light and so very nutritious that—provided the skin of the berry is broken before the fruit is swallowed—90 per cent of the total weight of the fruit is digested within half an hour of its being eaten, and mothers may safely take this as a vindication of the wholesomeness of the raw currant.

No grown-up person, no little child, can obtain anything but good from this fruit if only the simple precaution be taken to pierce the skin by the natural process of mastication.

Almost it would seem that the more precious the food the more snugly does nature wrap it up. Peas and beans are very nutritious—see how carefully nature packs them; nuts are famous for nutritive value—nature packs them in wooden cases. Currants are, weight for weight, more nutritious than any other fruit known to man and, though the berries are small and insignificant looking, nature has taken care that the fine skin shall be just strong enough to preserve the precious fruit from injury. It is seldom that one sees a bruised or broken currant, yet the covering of the berry is so very fine that when once broken it rapidly becomes part and parcel with the soluble matter of the currant.

It has been proved by our scientists that none of the nutriment of the currant-grape escapes from the the fruit during the simple process of drying, which is carried out in the open sunshine and fresh air.

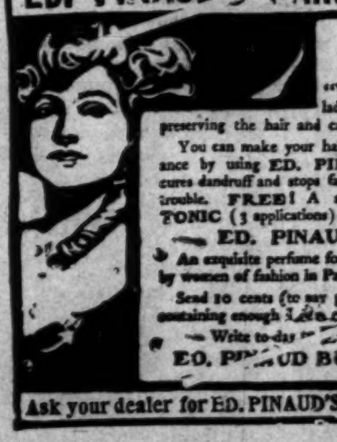
Currants lose only water in this drying, and the effect of the sunshine upon the gathered fruit is simply to change the fleshy portion of the currant into what is known as grape sugar.

Grape sugar is the most highly nutritive of all foods, and it is because currants are so remarkably rich in it that Sir Francis Laking, our own king's doctor, recommends them so heartily to people of all ages and all classes of society.

Sir Francis is of the opinion that when once the people of this country have become fully aware of the food values of this wonderful fruit, Greece will have no time to look further for purchasers for all the currants she is able to produce.

With testimony such as this to reassure us, we mothers may cast every doubt to the winds and gladly provide our children with a full sufficiency of the fruit that is at once so wholesome and so inexpensive.

ED. PINAUD'S HAIR TONIC (EAU DE QUININE)



LILLIAN RUSSELL, the beautiful actress, says:

"Without question, an indispensable adjunct to a lady's toilet table. Exceedingly meritorious in preserving the hair and causing it to retain its lustre."

You can make your hair beautiful and improve your personal appearance by using ED. PINAUD'S HAIR TONIC every day. It cures dandruff and stops falling hair, because it goes to the root of the trouble. FREE! A sample bottle of ED. PINAUD'S HAIR TONIC (3 applications) for 10 cents to pay postage and mailing.

ED. PINAUD'S LILAC VEGETAL

An exquisite perfume for the handkerchief, toilet, etc., used by women of fashion in Paris and New York.

Send 10 cents (to pay postage and packing) for free sample bottle containing enough Lilac Vegetal Extract for 10 applications.

Write to-day. ED. PINAUD'S American Offices,

ED. PINAUD BUILDING, NEW YORK CITY.

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McCall's Magazine (The Queen of Fashion) has more subscribers than any other Ladies' Magazine. One year's subscription (12 numbers) costs 50 cents. Latest number, 5 cents. Every subscriber gets a McCall Pattern Free. Subscribe today.

Lady Agents Wanted. Handsome premium of Rogers' cash commission. Pattern Catalogue (of fan designs) and Premium Catalogue (showing 500 premiums) sent free. Address THE McCALL CO., New York.

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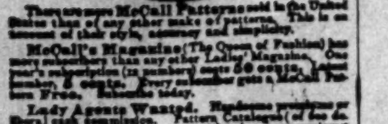
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ROOMS FOR RENT.

Large, comfortable furnished rooms fo reither ladies or gentlemen, 1207 K street northeast.

Furnished rooms for rent at 1117½ 5th street, N. W.

Front Parlor suitable for a doctor and a back bedroom, 1410 First street, N. W.

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E. VOIGT

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725 7th Street, Northwest

BETWEEN G & H

Everybody has some friend whom they wish to make happy. It may be mother or father, sister or brother. It may be a wife, or it may be a sweetheart — and no better time than Christmas is so appropriate — so suggestive. Nothing makes one feel happier than to gladden the heart of another.

Our stock of Jewelry and Bric-a-brac is now complete. Each individual piece has been carefully selected and we feel satisfied that a visit from you will bear us out that we have as fine a selection as can be found anywhere. Why not give us a call tomorrow?

Any article that you may select will be laid aside and delivered when wanted. Experienced clerks. Polite attention.

WATCHES

We mention here but a few of our specials.

Gnetlemen's 20-year Gold Filled American Stem Winders and Setters, $10.

Ladies' 20-year Gold Filled Stem Winders and Setters, $10.

Gentlemen's 14-karat Solid Gold American Stem Winders and Setters, as cheap as $35.

Children's Solid Silver Watches with Pin Attachment, $3.50; regular price, $4.50.

Ladies' Solid Gold Watches, Open Face, $8.00.

Boys' Solid Silver Watches, $5.00 up.

DIAMONDS.

Put Your Money in Diamonds. No Better Investment Today.

Prices in the Diamond market are advancing, but OUR PRICES HAVE'NT BEEN ADVANCED in some time. We still have a large collection of superb Diamonds which we bought a considerable time ago at lower prices than prevail today.

We shall not advance prices on these stones. We are merchants and not speculators, and our fair percentage of profit is all we ask. So, as long as these Diamonds last, it will be possible to buy them here under the regular market for fine stones.

Ladies' Diamond Rings, $5.00 to $150.

Ladies' Diamond Brooches, $5.50 to $1,000.

Diamond Earrings, $15.00 to $500.00.

Diamond Scarf Pins, $7.00 up.

Diamond Cuff Buttons, $7.00 up.

Diamond Studs, $10.00 up.

We have Ladies' Handsome Diamond Rings set in Tiffany Mounting, which we are selling at $30.00. This will make an appropriate present for Christmas. Every stone a ball of fire.

Cream of Cucumber.

Peel two or three cucumbers, cut them in quarters, remove the seeds and slice coarsely. Parboil in salted water and drain. Put in a saucepan with two tablespoonfuls of butter and one large sliced onion; let all cook together for half an hour. Season well with sugar, salt, pepper and celery salt. Melt in another saucepan two tablespoonfuls of butter; stir in one tablespoonful of flour; cook it without browning, add the cooked cucumber, one quart of the white stock, boil up, skim, add one pint of boiling milk.

Cook slowly for 20 minutes, then rub through a fine sieve. Stir one gill of cream with two yolks of eggs well together, pour into the puree, return to heat but do not allow to boil, pour into the soup tureen and serve with croutons.

Apricot Tartlets.

A novel way of preparing apricot tartlets is to line six tartlet molds with pastry, fill them with dried bread crumbs and bake them. When nicely browned remove the crumbs and on the bottom of each tartlet place a good-sized teaspoonful of apple marmalade. Use a can of apricots, cut in thin slices, to fill up the tartlet shells. Top each with a teaspoonful of powdered sugar. Bake 16 minutes in a moderate oven. Remove from the oven and let them become cold; then decorate the top of each with a teaspoonful of currant jelly, when they are ready to serve. A tiny circle of whipped cream around the currant jelly improves both the flavor and the appearance.

Kensington Cream.

One-half box of gelatin, soaked an hour in one-half pint of milk. Put a pint of milk in a double boiler with four tablespoonfuls of sugar and beaten yolks of four eggs. When boiling add gelatin and milk. Take from stove, pour in a teaspoonful of vanilla and the beaten whites of the four eggs; turn into a mold. Serve with maraschino cherries and whipped cream. Preserved cherries and berries may be used instead.

Stag Parties.

In planning a stag party for husband, brother or son remember that men prefer plain, substantial food rather than fancy salads, ices and cakes. A beefsteak supper is always appropriate, or, if the supper is to be given after cards or the theater, creamed oysters on toast, club sandwiches, Scotch woodcock or any of the simpler dishes is more acceptable to the masculine palate than the usual supper party menu.

To Remove Grease.

One often spoils a painted wall back of a gas stove range trying to keep the grease off of it. If this is used you require no soap or heat. Take the cheapest vinegar you can find and with a large sponge you can remove grease, smoke and any dirt off of walls and woodwork, and make it look like new with a little labor.

THINGS GOOD TO REMEMBER.

Soda Crackers with Raisins and Almonds—Onion in Gravy.

Dip any of the crisp soda crackers in milk, but do not permit them to become too sodden. Brush with beaten egg, sprinkle with sugar and spread upon a platter, on which there is room enough to lie singly. Put in the oven, let them brown slightly, and sprinkle with minced raisins and almonds. Lay two or three together and serve with whipped cream.

All white meats gain in flavor from a delicate onion admixture with the gravy. The nion is to be grated and put over the meat before it has just finished roasting and then blended by basting. In this way one avoids the burnt onion slices, which sometimes result from other methods, and which have, in a way, caused the addition of onion to be regarded with disfavor.

The bits of tongue and ham which do not look well upon the table should be saved and chopped up together for meat pies. Spinach prepared with a butter sauce is mixed with the fragments just before they are put into the chopper. A little tomato ketchup is an improvement. The thickening should be either grated bread or cracker crumbs. The usual pie crust is best, with a little niggardliness in the matter of shortening.

An old carpet dyed often looks as good as new. If, therefore you have a carpet which is badly faded, but otherwise in good repair, send it to be dyed, and if you choose a nice color you will be delighted when you get it back again.

When Shoes Get Wet.

All shoes are ruined if wet too often, and poor shoes suffer most of all. If the shoes have been thoroughly wet don't try to dry them quickly. After removing them rub them with plain lard or vaseline and let them stand in a cool place until thoroughly dry, when they will have regained much of the original oil of the leather.

Effective Savory.

A delicious savory can be made by pounding together the yolks of hard-boiled eggs and sardines freed from bone (equal quantities) and lemon juice and salt to taste. Fill the whites with the mixture, stand on fried croutons of bread, put a tiny bit of whipped cream on top, and serve garnished with parsley.

Frizzled Beef.

Shave beef very fine, put into a frying pan when good and hot, season with pepper and salt just before serving. Beat two or three eggs light and stir in and you have an appetizing dish easily prepared for tea. Cold ham is also good.

The Use of Mineral Waters.

Unless it is known positively that the mineral water is a pure kind, use distilled water, which is always pure, although it may not be as agreeable to drink.

A Clever Invention.

A housekeeper with small children found the closet room in her house very limited, and invented the following device: A piece of smooth wire, small enough to go through the hole in the top of a safety pin, was fastened to the first hook in the closet. Then she slipped on to this a number of large safety pins. The wire was passed through or over each hook, with a number of pins between, and fastened to the last hook, being drawn as taut as possible.

In hanging garments up, slip one or two pins through the band, as may be required. In this way a great many dresses may be hung side by side in a small space, and an article can be hung up or taken down without disturbing the others.

This kind of clothesline will prove of great value in a summer hotel, cottage, or hall bedroom. It can be made to hold one's entire wardrobe, except the nicest things, and each garment can be seen without wasting time in searching for it.

Scalloped Corned Beef.

Two cups of milk, one slice onion, one-half cup chopped celery, three level tablespoons butter, three level tablespoons flour, one fourth level teaspoon salt, one-eighth level teaspoon pepper, two cups corned beef cut into cubes.

Scald the milk with the onion and celery. Cook for ten minutes, then strain. Melt the butter, add the flour, salt and pepper, and when blended stir in the hot milk gradually. Cook for five minutes, then add the corned beef. Pour into a buttered baking dish and cover with buttered bread crumbs. Bake for 20 minutes in a hot oven.

Potato Scones.

Sift a cupful and a half of flour with a half teaspoonful of salt and two teaspoonfuls of baking powder and rub in three tablespoonfuls of shortening. Add one cupful of light freshly mashed potatoes, add one well-beaten egg and enough milk to make a soft dough. Roll out half inch thick, cut and bake on a hot griddle or in a hot oven. Serve very hot with plenty of butter.

Citron Preserves.

Pare, weigh and scald with a piece of alum, the size of a walnut, in water, one large citron. Boil until sufficiently tender to pierce with a straw, slice and remove the seeds.

Add its weight in sugar and allow to stand thus over night.

Boil half an hour with a pinch of mace and two lemons sliced.

Bottle while hot.

Apple Pancakes.

Mix one pint of sour milk, one teaspoonful of saleratus, one cupful of Indian meal, one cupful of molasses, three sweet apples cut fine and sufficient flour to thicken.

Fry in deep boiling lard and serve hot with cinnamon (powdered) and pulverized sugar mixed.

W. Sidney Pittman Architect

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LEGAL NOTICE.

EMANUEL L. HEWLETT, ATTORNEY.

Supreme Court of the District of Columbia, Holding Probate Court.

Estate of Herman L. Livingston, Deceased.

No. 15002. Administration Docket.

Application having been made herein for letters of administration on said estate by Margaret B. Albert, it is ordered this 14th day of February, A. D. 1908, that Ada B. Jones, Euretta B. Matthews, Mary B. Ewing, Guy L. McNeal, Christopher Boatman, Fannie Thompson, Gladys Thompson, Harry A. Thompson and all others concerned appear in said Court on Tuesday, the 24th day of March, A. D. 1908, at 10 o'clock A. M., to show cause why such application should not be granted. Let notice hereof be published in the Washington Law Reporter and Washington Bee once in each of three successive weeks before the return day herein mentioned—the first publication to be not less than thirty days before said return day.

Ashley M. Gould, Justice.

Attest: James Tanner, Register of Wills for the District of Columbia, Clerk of the Probate Court.

Emanuel M. Hewlett, Attorney.

TWENTY-FOURTH ANNIVERSARY OF THE P. L. U., NO. 1, DISTRICT OF COLUMBIA.

Thursday evening last the Plumbers' Laborers' Union, No. 1, of the District of Columbia, celebrated its twenty-fourth anniversary. In addition to the one hundred and thirty members of the union there were present more than two hundred invited guests present. Mr. Gideon Miller presided. The exercises consisted largely of short but very interesting addresses made by members of the organiaztion, punctuated by singing. The principal address on the part of the union was delivered by Rev. Charles Smith.

Lawyer W. C. Martin and Rev. D. M. Norman were present by special invitation, and their addresses were timely and highly appreciated by the large audience present.

At the conclusion of the exercises a splendid collation was served by a committee, of which Mr. L. W. Quisenbury was chairman.

The officers of the union are:

President, Smith Ames.

Vice Presid nt, James Robinson;

Financial secretary, Steven Davis.

Recording secretary, L. W. Quisenbury.

Treasurer, Thomas Richardson.

Chaplain, George Johnson.

Marshal, W. J. Webster.

Inside keeper, Edward Robinson.

Representative, G. Milton.

This organization is composed of substantial men, and several years ago was duly incorporated under the corporation laws of the District of Columbia, by Attorney W. C. Martin, who has since been its attorney.

ITEMS ON THE WING.

In the interlocutory proceedings held February 10, Virginia Avenue Masons vs. The Grand Lodge (incorporated), the Court decided that the Virginia Avenue Faction had filed an imperfect bill, and gave them a chance to frame another ten days from date. The Nineteenth Street Masons entered a demurrer against the cross bill, and was sustained by the Court. The Court also stated that the Court was unable to ignore an incorporated body.

A reception was given the Bishops of the C. M. E. Church and the A. M. E. Church at Metropolitan Church, M street between Fifteenth and Sixteenth streets northwest, last Thursday. The Bishops have assembled to consider the religious, moral and material welfare of the Negro.

The race, that is certain portions, observed Douglass Day at public meeting under the auspices of the Niagara Movement at the Nineteenth Street Baptist Church last Friday. Many very prominent members were present.

When the Queen of Sheba visited King Solomon she brought fifty boys and fifty girls dressed in bovs' apparel for Solomon to tell the difference. The king sent for water for them to wash. The girls washed to the elbows, and the boys to the wrists. By this way Solomon detected the difference.

Rev. T. A. Walker is holding gospel services every Sunday evening at the Divinity Baptist Church, O and Fourth streets northwest; Sunday School at 2.30 p.m. In connection with the church work the Doctor is holding a thousand-dollar rally. Services every Sunday. All welcome.

The President of the United States has, with the best intentions, unconsciously contributed to the misfortunes that have overtaken us. (Extract from speech of Senator Rayner of Maryland.

MALONE DEAD.

Thomas H. Malone, of Augusta, Ga., died in Atlanta, Ga., last week. He was a member of the law firm of Johnson, Pledger & Malone. Mr. Malone was one of the best known men in Georgia.

ROOMS.

Furnished or unfurnished. Two beautifully communicating rooms, 1718 Sixth street northwest.

LEADER IN ISLANDS

SENOR OSMENA A POWER IN THE PHILIPPINES.

Still Under Thirty Years of Age, But Speaker of Assembly—Seeks Only Welfare of His Countrymen.

Manila, P. I.—"There never has been a time when the understanding between the Filipinos and Americans was as complete as now. The members of the assembly reflect this sentiment. The prophets of evil have, I think, been confounded by the conservatism shown by the chosen representatives of our people, but I can honestly say I am not surprised by this conservatism, for I know the hearts of my people."

So spoke Senor Osmena, speaker of the Philippine assembly, the man who stands out to-day as first and foremost of his race. Nobody hearing him could doubt the sincerity of his words, the honesty of his belief.

When the Philippine assembly chose as its presiding officer and guiding spirit this able young representative from Cebu it unquestionably advanced the Filipino cause in the eyes of those Americans most sincerely hopeful for that better understanding between Filipinos and Americans so essential to the proper working out of the program for a steadily increasing measure of self-government, which has been set forth in every official declaration of the American government since the islands were taken over by the terms of the treaty of Paris.

The assembly is still in the formative stage. It is acknowledged on

SENOR DON SERGIO OSMENA

all sides, however, that so far it has done well. When the body first met it was found that the members were, almost to a man, young and intelligent. This made a good impression. Then followed the selection of Senor Osmena to the speakership, and this caused assembly stock to rise very perceptibly, for Senor Osmena has been tried in responsible and difficult posts and has thoroughly made good.

"He is the best man of his people," said Gen. "Jack" Weston, commanding general of the department of Luzon. "He possesses a very high degree of intelligence, and he has something more. This is that quality which may be called imperturbability—the quality that makes the most successful generals. Take, to illustrate, Japan's success over Russia. The men who were at the head of Japan's armies were the imperturbable men. Doubtless they had under them, perhaps immediately at their elbows, men more brilliant, but it was the imperturbable men who held the supreme commands and to whom the successes were due. They were like the men who came to the front and stayed to the front in our own civil war. It is because he possesses this quality of imperturbability in a high degree that I have the greatest faith in Speaker Osmena."

The same sort of indorsement of the Filipino speaker is heard on all sides. A young man, still under 30, he was a highly successful prosecuting officer in Cebu, and after that a highly successful governor of his province. He is not a "politico." It was with difficulty that he could be induced to become a candidate for the assembly. His candidacy for the speakership was in no sense his own. He is an intense patriot, and, what is more, a practical man. His own people believe in him, and so do the Americans.

The responsibility of his present position was hardly realized by either Americans or Filipinos until Secretary Taft made it clear that in the civil government of the Philippines the speakership is a post second only to that of the governor general.

It is too early to say what the Philippines assembly will do. There is some disposition on the part of American critics to laugh at, as impractical, some of the bills that have been introduced. These critics have had no experience with the legislation of our own states or about the halls of congress. It is probable that in any state legislature or any session of congress there are introduced a larger percentage of "freak" bills than have yet appeared in the Philippines assembly. This can be said: There will be no "freak" legislation so long as Speaker Osmena is able to control the situation, and so far his influence has been all powerful.

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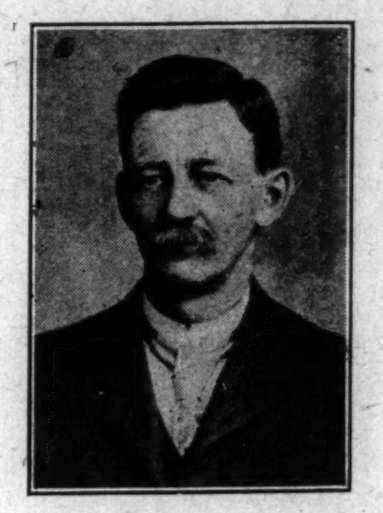

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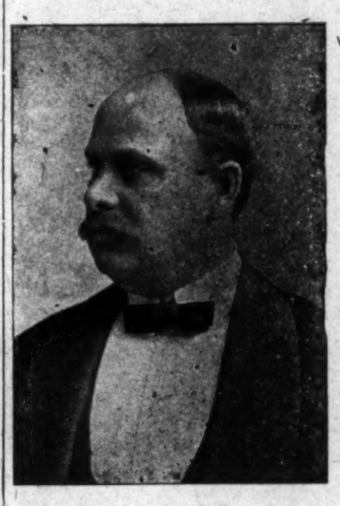

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